


Spicy pork with toast and peppers

20 min 

2 

4 

 approx. 40 min at 180°C 

Ingredients

300 gr. (11 oz.) pork spare ribs, 3 teaspoons powdered chili pepper, 30 ml. (1 oz.) olive oil, salt and pepper to taste, 2 cloves of garlic, 2 red capsicum (bell) peppers, 4 slices of Schär gluten-free multigrain bread, 30 ml. (1 oz.) white wine.

Method

in a bowl, place the spare ribs with the oil, salt and pepper, 2 teaspoons of chili powder, and the minced garlic. Allow to marinate for around an hour. Then preheat the oven to 180° C. (350° F. / Gas mark 4) and place the spare ribs with the sauce in a heat-resistant baking dish. Bake for around 20 minutes and add the white wine, then continue cooking until they are well roasted. Dice the peppers and the bread. In a frying pan, heat around 2 tablespoons of oil, add the bread and peppers, and then add 1 teaspoon of chili powder, salt, and pepper. Allow to cook for around 5 minutes over high heat. Remove the spareribs from the oven, arrange them on a serving plate, and next to them arrange the toast with the peppers.

