



MYRTLE & HONEY ROAST PORK

HEATING INSTRUCTIONS: 1-2 SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 375° F (350° F convection).
2. Place myrtle & honey roast pork, roasted vegetables and scalloped potatoes, uncovered, on middle rack of oven.
3. Bake for 20 minutes, then gently flip pork slices, and stir roasted vegetables.
4. Bake another 20 minutes, meanwhile, heat jus in a small pot on the stove.

HEATING INSTRUCTIONS: 3-4 SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 375° F (350° F convection).
2. Place myrtle & honey roast pork, roasted vegetables and scalloped potatoes, uncovered, on middle rack of oven.
3. Bake for 20 minutes, then gently flip pork slices, and stir roasted vegetables.
4. Bake another 20 minutes, meanwhile, heat jus in a small pot on the stove.

BON APPETIT!

For food safety, all hot items should be heated to a minimum of 165° F