



SAUSAGE-STUFFED PORK FEAST

HEATING INSTRUCTIONS: 2+ SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 375°F (350°F convection).
2. Place sausage-stuffed pork tenderloin, potatoes persillade and green bean gratin, uncovered, on middle rack of oven.
3. Bake for 30 minutes, gently tossing potatoes midway through heating.
4. Meanwhile, toss seasonal salad.

HEATING INSTRUCTIONS: 4+ SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 375°F (350°F convection).
2. Place sausage-stuffed pork tenderloin, potatoes persillade and green bean gratin, uncovered, on middle rack of oven.
3. Bake for 40 minutes, gently tossing potatoes midway through heating.
4. Meanwhile, toss seasonal salad.

BON APPETIT!

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

**** Consume or freeze dishes on or before expiry date**