



## ANCHO CHERRY PULLED PORK

### **HEATING INSTRUCTIONS: 2+ Servings**

*If frozen, defrost in refrigerator overnight.*

1. Preheat oven to 400° F (375° F convection).
2. Place ancho-cherry pulled pork, uncovered, on middle rack of oven.
3. Bake for 15 minutes, then gently toss meat and bake another 15 minutes.
4. Enjoy with corn bread and 3-bean salad.

### **HEATING INSTRUCTIONS: 4+ Servings**

*If frozen, defrost in refrigerator overnight.*

1. Preheat oven to 400° F (375° F convection).
2. Place ancho-cherry pulled pork, uncovered, on middle rack of oven.
3. Bake for 20 minutes, then gently toss meat and bake another 20 minutes.
4. Enjoy with corn bread and 3-bean 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**