



## PORK KATSU

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

*If frozen, defrost in refrigerator overnight.*

1. Preheat oven to 400° F (375° F convection).
2. Place pork katsu on a lined baking tray, then place along with gyoza on middle rack of oven.
3. Bake for 10 minutes, then flip katsu over and bake another 5 minutes.
4. Meanwhile, heat steamed jasmine rice and stir-fried choy in the microwave.
5. Cut pork katsu into strips and serve.
6. Enjoy with tonkatsu sauce, gyoza with ponzu and cabbage salad.

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

*If frozen, defrost in refrigerator overnight.*

1. Preheat oven to 400° F (375° F convection).
2. Place pork katsu on a lined baking tray, then place along with gyoza on middle rack of oven.
3. Bake for 10 minutes, then flip katsu over and bake another 5 minutes.
4. Meanwhile, heat steamed jasmine rice and stir-fried choy in the microwave.
5. Cut pork katsu into strips and serve.
6. Enjoy with tonkatsu sauce, gyoza with ponzu and cabbage 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**