



RECIPE:
PORK TENDERLOIN COOKING INSTRUCTIONS

TOTAL
COOK TIME:
30 MIN

1. REMOVE the plastic lids from the aluminum containers. REMOVE the kentuckyaki sauce cup from the container.
2. PREHEAT your oven to 350°F.
3. PLACE the pork tenderloin container on the center rack of your oven and set a timer for 10 minutes.
4. When the timer goes off, PLACE the creamed corn rice grits and brussels sprouts container on the center rack. SET a timer for 20 minutes.
5. THEN, when the timer goes off, carefully remove the containers from the oven.
6. PLACE the sauce cup in the microwave and cook for 30 seconds. Stir the sauce and heat for an additional 15 seconds.

Serve and enjoy!

** Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.