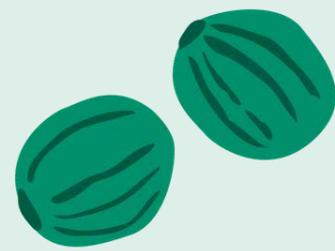


Minted CITRUS PORK SKEWERS



Ingredients

Fresh Pork Tenderloin
**Verstegen Lemon Coriander
Sauce Pure**
**Verstegen World Grill Royal Mint
and Rosemary Pure**
Thin Sliced Red Onions
Thin Sliced Peppers
Spring onion

Method

Cut the pork tenderloin into 2cm discs and coat in the World Grill Royal Mint and Rosemary.
Skewer three pieces of the tenderloin onto a gun skewer.
Place a bed of the Verstegen Lemon Coriander Sauce into a smooth wall foil and add some thin cut red onion and peppers.
Place two of the marinated skewers on top of the bed of sauce and garnish with thin sliced spring onions.

Cook at 180°C for 25/30 minutes, ensure food is piping hot before serving.



Verstegen adds that extra something.

