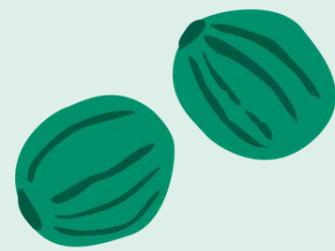


Oriental PORK SKEWERS



Ingredients

Pork Tenderloin Slices
Verstegen Ginger Lemon Chilli
World Grill Pure
Verstegen Black Bean Sauce
Mixed Oriental Vegetables
(peppers, spring onion, bamboo shoots, water chestnuts)
Wooden Skewers
Garnish – Spring Onion

Method

Thread 3 slices of pork on each skewer and brush with Verstegen Ginger, Lemon & Chilli World Grill.

Place on a bed of Verstegen Black Bean Sauce topped with a handful of oriental vegetables.

Garnish with spring onion.

Oven cook 180°C for 15–20 minutes.



Verstegen adds that extra something.

