



## STUFFED PORK ROAST

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

*If frozen, defrost in refrigerator overnight.*

1. Preheat oven to 375°F (350°F convection).
2. Place stuffed pork roast, uncovered, on middle rack of oven.
3. Bake for 20 minutes, then flip pork pieces over and place maple-glazed carrots and garlic-parmesan mashed potatoes, uncovered, next to roast pork.
4. Bake for 30 minutes, stirring maple-glazed carrots midway through heating.
5. Meanwhile, heat pan gravy in a small pot on the stove or in the microwave.

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

*If frozen, defrost in refrigerator overnight.*

1. Preheat oven to 375°F (350°F convection).
2. Place stuffed pork roast, uncovered, on middle rack of oven.
3. Bake for 20 minutes, then flip pork pieces over and place maple-glazed carrots and garlic-parmesan mashed potatoes, uncovered, next to roast pork.
4. Bake for 30 minutes, stirring maple-glazed carrots midway through heating.
5. Meanwhile, heat pan gravy in a small pot on the stove or in the microwave.

**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**