

Apple Barbecue

SWEET & SPICY TROPICAL PORK



INGREDIENTS

AVO Apple Barbecue Sauce

Pork Tenderloin

White Onion

Yellow Pepper

Red Pepper

Pineapple Chunks

Red Chilli

Parsley (garnish, optional extra)



METHOD

1. Trim up 1.5kg **pork tenderloin**, removing all fat and silver skin.
2. Slice the tenderloin length ways and then slice across the grain into 1-2cm thick pieces.
3. De-seed and slice **1 red** and **1 yellow pepper** into chunks.
4. Remove skin and cut **2 white onions** into chunks.
5. Add 150g **pineapple chunks** into the mix.
6. Complete by adding 800g **AVO Apple Barbecue Sauce** and stir well to evenly mix all together.
7. Slice some **red chilli** and **parsley** to sprinkle across the top for garnish. The chilli will bring a nice balance of heat the sweet and smokiness of the dish.



For allergen information, please refer to the relevant product specificatio...



OVEN



SERVE WITH COUS COUS

Our AVO Mississippi BBQ Apple Sauce combines the rich, smoky notes of traditional Mississippi barbecue with the sweet and tangy essence of ripe apples.

A harmonious blend of tomato, apples, garlic and onion that is rounded off with a smoke finish