

Caribbean Jerk

PORK & PINEAPPLE



INGREDIENTS

AVO Caribbean Jerk Lafiness

Pork Tenderloin

Pineapple Rings



METHOD

1. Trim and prepare **pork tenderloin** by removing excess fat and silverskin.
2. Cut pork tenderloin into chunks, for the image shown i've gone through the length once and then into chunks.
3. Marinade pork tenderloin with **8% AVO Caribbean Jerk Lafiness**.
4. Place your pieces of marinated pork and pineapple alternating down the length of the tapas foil.



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



OVEN/BBQ



GREAT WITH SALAD

This AVO Lafiness Caribbean Jerk Butchers' Marinade has distinctive flavour profile using spices synonymous with the Islands of the Caribbean.

An aromatic and earthy marinade with a big punch of chilli!

This AVO Lafiness Caribbean Jerk Butchers' Marinade is great with a variety of meat and vegetables.