

Caribbean Jerk

PORK & PINEAPPLE



INGREDIENTS

AVO Caribbean Jerk Lafiness

Pork Tenderloin

Pineapple Rings





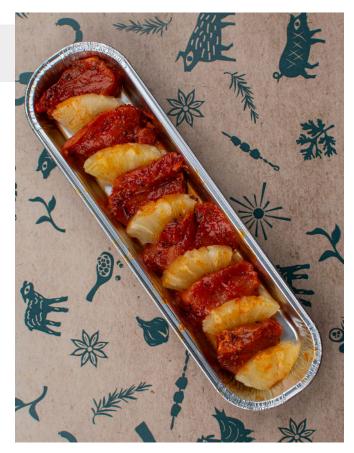
METHOD

- 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.