

Tuscan Style

PORK CHOP



INGREDIENTS

AVO Tuscan Style (Marry Me) Sauce - 200g

AVO Rustic Tuscan Rub - 4%

Pork Chop x2

Basil



METHOD

1. De-rind **Pork Chops**.
2. Coat pork chops with **Rustic Tuscan Rub**.
3. Lay on bed of **AVO Tuscan Style (Marry Me) Sauce**.
4. Finish with a pinch of fresh **basil**.



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



OVEN



GREAT WITH SALAD

Created by butchers and meat technologists from the finest quality ingredients, this AVO Tuscan Style Sauce brings together classic Italian flavours of parmesan, basil, oregano and sun-dried tomato in a mouth-watering creamy finish.

An indulgent, moreish combination of fresh Italian flavours, classic ingredients combining for an impactful impression on your customers.