



Stuffed pork with chard sauce

What you'll receive:

- Pork stuffed with nduja (dairy, alliums)
- Chard sauce (dairy)
- Roast pumpkin (alliums)
- Broccoli

What you'll need:

- Saucepan or microwave

Method:

1. Preheat the oven to 180°C.
2. Put the pork and pumpkin in the oven to reheat until piping hot - start with 10 minutes then keep checking.
3. Meanwhile, reheat the chard sauce in a saucepan or the microwave.
4. Reheat the broccoli in the microwave or roast in the oven if you prefer.
5. Serve immediately.

Once you've finished your meal, please wash glassware and tupperware thoroughly and leave it in your boot room or on the side in the kitchen for our delivery driver to collect. Thank you!