

Neild

Ready Meal Recipes

Satay Pork

At Neild & Co. we have reviewed the evolving needs of Australian consumers and engaged our in-house chef to create a range of value added recipes that can be put together by retail butchers quickly and easily which are designed to save your customers time and solve their meal dilemmas.

Create this delicious and exceptionally easy Ready Meal using Corona products and our Ovenable CPET Trays.

INGREDIENTS

Corona Peanut Free Satay 1.5 cups - CM5119

Pork - 600g

Frozen Broccoli - 250g

Frozen Cauliflower - 250g

Coconut Milk - 400g can

Medium Onion - 1

Red Capsicum

Green Capsicum

Ovenable CPET Trays

Antifog Lidding Film

Yields four meals for two.



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BUTCHER - PREPARATION METHOD

- 1) Thinly slice pork & tenderise if needed
- 2) Combine brocolli & cauliflower in a bowl, add marinade & coconut milk - stir
- 3) Add sliced meat & combine
- 4) Place in an Ovenable CPET Tray and garnish with sliced capsicums
- 5) Seal with Antifog lidding film

CUSTOMER - INSTRUCTIONS FOR COOKING

- 1) Heat oven to 180 degrees
- 2) Place entire meal on a tray in oven & bake for 35 minutes on the middle rack
- 3) Rest for five to ten minutes, remove film & serve.

