



Grilled Pork Tend w/Chimi

Thaw. Preheat grill. Remove tenderloins from bag and let excess marinade drip off. Place on grill and cook for 5-8 min before flipping to the other side. You want the internal temp to be 160 degrees, so check with a thermometer & take it off the grill when it reaches 155-158 since it will continue to cook a bit as it sits. Remove from grill & let stand 5 min before cutting. Heat chimichurri. Slice, and serve with remaining chimichurri drizzled on top.

Date Made/Frozen:



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Mango Pork

Thaw. Place in slow cooker. Add DOLE frozen mango. Cook on HIGH for 4-6 hours or LOW 7-9 hours.

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