

## PORK TENDERLOINS



### Pork tenderloins in mustard sauce with pearl couscous.

Pork tenderloins in mustard sauce with pearl couscous are a perfect lunch for busy people. They have excellent taste and are quick and exceptionally easy to prepare. The tray is divided into two parts. One half contains 3 tenderloin slices in an aromatic gravy and the other - cooked pearl couscous. All you need to do is heat the dish up in a microwave oven for 3 minutes and you're all set for a tasty meal. The product does not contain preservatives, artificial colourings, flavour enhancers and phosphates.

Packaging: tray 360 g

## NUTRITIONAL VALUE PER 100 G:

<b>energy</b>	<b>105 kcal</b>
<b>fat</b>	<b>3 g</b>
<b>sugar</b>	<b>0.4 g</b>
<b>saturated fatty acids</b>	<b>0.7 g</b>
<b>protein</b>	<b>10 g</b>
<b>carbohydrates</b>	<b>9 g</b>
<b>salt</b>	<b>1 g</b>