

PORK TENDERLOINS IN MUSTARD SAUCE



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:

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