



# Local Rhoots

LOCAL. SUSTAINABLE. MEALS.

## Pork Tenderloin with Ratatouille

### Ingredients

#### Ratatouille

Eggplant, Zucchini, Tomatloe, Red Onion, Basil, Garlic, Red Wine, Salt, Pepper, Olive Oil

#### Pork Tenderloin

Cascade Farms Pork Tenderloin, Olive Oil, Balsamic, Rosemary, Thyme, Sage, Salt, Pepper.

#### Sweet Potato Pudding

Yams, Ghee, Salt, Cinnamon

### Directions

Preheat oven to 350 and take out a baking sheet.

Remove lid from the Ratatouille Pyrex and cover with foil. Place in the oven on the middle rack for 15 minutes. Remove foil and return to oven for another 15 minutes.

If the loin and sweet potato pudding are in a pyrex, remove lid, cover with foil and place in the oven with Ratatouille for 15-20 minutes.

Remove tenderloin from package and place on the baking sheet alongwith the yams covered with foil. Place in the oven the last 15 minutes the Ratatouille is reheating.

Portion Ratatouille onto plateswith pork & pudding. Enjoy!

CAL 526  
FAT 17g | CHO 42g | PRO 50g