

# STUFFED PORK

FOOD *sense*

## How to Cook:

- Remove pork from the refrigerator and let rest until reaching room temperature. If you're using frozen, stuffed pork, defrost fully.
- Preheat oven to 375°F (190°C).
- Place a cooking rack into a roasting pan and pour ~1/2 cup of warm water into the bottom of the roasting pan. Do not let the water level reach the rack.
- Place the stuffed pork on the cooking rack, cover with aluminum foil, and roast for 20-25 minutes or until the internal temperature reaches 145°F (63°C). For a crispy exterior, broil for 2-3 minutes.
- Remove from the oven and let it rest for a few minutes, then slice and serve.

**Temperature Check:** *Use a meat thermometer inserted at least 1/2 inch into the stuffed pork to ensure that the correct temperature is achieved.*

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