Bacon Cheddar and Spinach Stuffed Pork

Cooking Instructions

This is an all-in-one dish.

Thawed: Preheat oven to 375F and bake, uncovered, for approx 50 mins to 1 hour 15 mins. Baste roast with juices in pan periodically. Let rest 10 minutes before slicing.

Internal Temperature: 155F. Pork is a lean meat and will be dry if overcooked. We recommend using an instant-read meat thermometer to ensure this dish is cooked perfectly every time.

Serving Suggestions: Baby red potatoes (pierce skins with knife or fork, add to a microwave-safe dish with enough water to cover potatoes, cover, and microwave for approx 5 mins) and steamed broccoli, both tossed with butter, salt, and pepper. Pinot Noir.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

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