

## Rastelli's (2) 2.5 lb. Frenched Bone-In Prime Rib of Pork Roast

Nutrition Facts	
Serving Size 4 oz (112g)	
Servings Per Container	
Amount / Serving	
<b>Calories</b> 190	<b>Calories from Fat</b> 90
% Daily Value*	
<b>Total Fat</b> 10g	<b>15%</b>
Saturated Fat 3.5g	<b>18%</b>
Trans Fat 0g	
<b>Cholesterol</b> 75mg	<b>25%</b>
<b>Sodium</b> 60mg	<b>3%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Sugars 0g	
<b>Protein</b> 23g	
Vitamin A 0%	• Vitamin C 0%
Calcium 2%	• Iron 4%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000    2,500
Total Fat	Less than 65g    80g
Saturated Fat	Less than 20g    25g
Cholesterol	Less than 300mg    300mg
Sodium	Less than 2,400mg    2,400mg
Total Carbohydrate	300g    375g
Dietary Fiber	25g    30g
Calories per gram:	
Fat 9    • Carbohydrate 4    • Protein 4	

**INGREDIENTS:** Pork.

**Preparation Instructions:** Defrost Pork Roast 24 – 48 hours in your refrigerator. When ready to prepare, pre-heat oven to 375F, remove Roast from packaging and pat dry with paper towel. Spray with vegetable oil and season as desired. Place roast in an oven safe roasting pan. Place Pork Roast into oven and cook for 45-50 minutes, or until the center of the roast reaches 145F. Remove from oven and let rest for 10 minutes before carving.

*\*Note: Heating times may vary; Use a meat thermometer to ensure Pork cooks to an internal temperature of at least 145°F.*