



# Filler Free Pork Recipe - Cooked

NO SYNTHETICS

NO FILLERS

## Ingredients

Pork tenderloin chunks - 1kg  
Pork hearts - 400g  
Pork Liver - 250g  
Whole Ground Anchovies - 100g  
Mussels - 6  
Spinach - 100g  
Cauliflower - 100g  
Eggs - 3 large  
Hemp Hearts (ground) - 1 TBSP  
Pumpkin seeds (ground) - 1 TBSP  
Kelp Powder - ½ TSP  
Himalayan Pink Salt - 1 TSP  
Olive Oil - 2 TBSP  
Egg Shell Powder - 1 TBSP  
Cinnamon powder - ¼ TSP

## Directions

1. Lightly cook the pork meat & organs for 20 minutes, on medium to low flame, to retain nutrients.
2. Cook the vegetables for 5 minutes on medium to low flame and puree for better nutrient absorption.
3. Add ground fish into the meat & organs with the eggs & mussels, bring to a quick boil.
4. Mix in the bone meal or finely crushed eggshell powder.
5. Let the preparation cool and then add in kelp, ground hemp, ground pumpkin seeds, cinnamon powder, oil and salt. Mix well.
6. Divide into daily servings and refrigerate or freeze for later use.

**Feeding Quantity per day - Approximately 2.5% of body weight for healthy dogs. Monitor BCS and increase or decrease the total meal quantity by 20% to maintain ideal BCS & weight.**

**\*Suitable only for healthy dogs\***

### STORAGE

REFRIGERATOR: STORE IN AIRTIGHT CONTAINERS FOR UP TO 3 DAYS.

FREEZER: STORE IN PORTIONED CONTAINERS FOR UP TO 2 MONTHS.