

The **COOK'S** Choice

## Pork and Bramley Bake

 **Preparation time:** 10 minutes

 **Cooking time:** 35 - 40 minutes

 **Serves:** 4

### **Ingredients**

#### **Pork and Bramley Bake**

This one-pot supper is perfect for families. The magical combination of pork and Bramley turns a simple supper into a real treat. Plus, using only one pot reduces the washing up, so everyone should be happy!

450g/1lb baby new potatoes

2 small red onions, sliced into wedges

4-8 whole cloves garlic, unpeeled

2 tbsp olive oil

450g/1lb (approx 3) Bramley apples, cored and sliced into wedges

4 lean pork steaks

1 tbsp fresh sage leaves or 1 tsp dried sage

1. Preheat the oven to 200°C/Fan 180°C/400°F/ Gas Mark 6. Place the potatoes, onion, garlic and oil in a large roasting tray or dish. Toss together and season with salt and freshly ground black pepper. Bake for 15 minutes.

2. Remove from the oven, then stir in the Bramley slices and lay the pork steaks on top. Season and sprinkle over the sage and then return to the oven and bake for a further 20 minutes or until the pork is golden and the Bramleys and vegetables are tender.

3. Serve with green vegetables.

