



The **COOK'S** Choice

Sage And Apple Pork

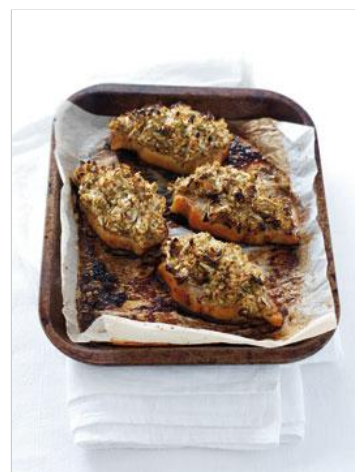
 **Preparation time:** 5 mins

 **Cooking time:** 25 mins

 **Serves:** 4

Ingredients

85g pack Sage and Onion Stuffing Mix
10g Butter
2 Bramley Apples; quartered and cored
A little olive oil
4 pork loin steaks
Salt and freshly ground Black Pepper



1. Preheat the oven to 200oC/Fan 180 oC /Gas Mark 6.
2. Empty the stuffing mix into a bowl and make up according to packet instructions. Coarsely grate the Bramley apples and stir into the stuffing with the butter.
3. Place the loin steaks on a baking tray and season. Top with the stuffing mixture, dividing it equally between the four steaks.
4. Bake for 25mins or until golden and cooked through