



Moorddrift
Dairy

APPLE STUFFED PORK FILLETS

INGREDIENTS

- 10ml oil
- 5ml Robertsons Sage
- 1 green apple, cubed
- 100ml walnuts, chopped finely
- 6 rashers bacon
- 1 red onion
- 1 red apple, cubed
- 2 whole pork fillets
- Robertsons Salt and Pepper to taste
- 1 sachet Knorr Sausage Gravy

INSTRUCTIONS

Fry onion, apple and sage in a little oil until soft
Stir in walnuts and set aside
Slit the fillets down the length and divide the apple mixture evenly
Wrap the bacon around each fillet and secure

Place in the oven for 30 minutes and roast till cooked though at 180°C

Serve with brown rice, vegetables and Knorr Sausage Gravy prepared as per packet instructions

FRESHER FOR LONGER

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