



Purely West Australian

TRY THIS RECIPE

ORANGE-GLAZED PORK WITH ROAST APPLES & SWEET POTATOES



SEE
BACK FOR
RECIPE



TRY THIS RECIPE

ORANGE-GLAZED PORK WITH ROAST APPLES & SWEET POTATOES



INGREDIENTS

- 2 medium sweet potatoes, peeled and cut into 1/4 inch thick slices
- 2 medium green apples, cored and cut into 1/4 inch thick slices
- 1 medium orange, cut into 1/4 inch thick slices
- Drizzle of olive oil
- 1 cup orange juice
- 2 tbsp brown sugar
- 2 tsp cornflour
- 1 tsp ground cinnamon
- 1 tsp ground ginger
- 1 tsp salt
- 1/2 tsp pepper
- 2 pork tenderloins

METHOD

1 Preheat oven to 190 degrees C.

2 Place sweet potatoes, apples and orange on a large baking tray, drizzle with olive oil and toss to coat. Roast for 10 minutes.

3 Meanwhile, in a microwave-safe bowl, mix orange juice, brown sugar, cornflour, cinnamon, ginger, salt, and pepper. Microwave, covered, on high, stirring every 30 seconds until thickened, approximately 1 – 2 minutes. Stir until smooth.

4 Place pork on top of the roasted sweet potatoes, apples, and orange, and drizzle with orange juice mixture. Roast until pork is cooked through and sweet potatoes and apples are tender.

5 Remove from oven; cover with foil. Let stand 10 minutes before slicing.

