



potatoes | avocados | fruits | vegetables | grains

good choices

something good for everyone



Braised Pork & Roasted Root Vegetables with Fruit Compote

INGREDIENTS (10 SERVINGS)

| | |
|-------------|--|
| 3 Tbsp. | Olive Oil |
| 2 Tbsp. | Garlic, Minced |
| 1/2 Cup | Onion, Minced |
| 1 Tbsp. | Salt |
| 2 Tbsp. | Black Pepper, Coarse Ground |
| 3 lb. | Pork Loin |
| 2.5 lb. Bag | Simplot RoastWorks® Roasted Root Vegetables (10071179029298) |
| 4 Cups | Pork Stock |
| 2 Tbsp. | Dill, Fresh, Chopped |
| 40 oz | Flame-Roasted Fuji Apple Cranberry Compote |

PREPARATION

1. Combine olive oil, garlic, onions, salt and pepper into a small bowl. Pat pork loin dry and rub with mixture. Cover and chill, 1 hour minimum.
2. Preheat oven to 350°F. Heat Dutch oven or heavy ovenable pan over high heat. Add pork and brown on all sides, about 2 ½ minutes per side. Reduce heat to medium and add Simplot RoastWorks® Roasted Root Vegetables, pork stock and dill. Bring to boil. Cover and bake until tender, or internal temperature of pork reaches 150°F.
3. Remove pork and let rest about 15 minutes prior to slicing. Remove vegetables and place onto a decorative plate. Keep warm. Adjust seasoning of stock with salt and pepper and serve on the side.
4. When plating, top pork with 4 oz. of Flame-Roasted Fuji Apple and Cranberry Compote (see below.)

Flame-Roasted Apple and Cranberry Compote (16 Servings)

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|------------|---|
| 4 Cups | Apple Cider |
| 3/4 Cups | Corn Syrup |
| 1/4 Cup | Brown Sugar |
| 1 Cup | Butter, Divided |
| 4 Cups | Cranberries, Dried |
| 1/4 Cup | Bourbon |
| 1 Cup | Sugar |
| 2.5 lb Bag | Simplot RoastWorks® Flame-Roasted Fuji Apples, Chopped (10071179777779) |

1. Whisk apple cider, corn syrup and brown sugar in heavy saucepan. Boil over high heat, reducing to 1 cup. Add ½ cup of butter and whisk until melted. Remove from heat.
2. Melt remaining butter in heavy large skillet over medium heat. Add cranberries, bourbon and sugar; stir until cranberries begin to pop. Fold in Simplot RoastWorks® Flame-Roasted Fuji Apples and add reduced cider mixture. Boil until further reduced to syrup consistency, about 5 minutes. Serve warm

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