PORK AND APPLE SAUCE
with Roasted Carrot and Potato Coins

HELLO POTATO COINS
Cutting potatoes into coins makes for two perfectly golden brown sides!

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 506

Pork Tenderloin
Yukon Potato
Carrot, coins
Gala Apple

Vegetable Broth Concentrate
Apple Jelly
Sage
Ground Cinnamon
Meanwhile, finely chop 1 1/2 tsp sage leaves (double for 4 ppl). Core, then cut the apple(s) into 1/2-inch cubes.

**MAKE APPLE SAUCE**
Heat the same non-stick pan over medium heat. Add the apples, broth concentrate(s), apple jelly, sage and 2 tbsp water (double for 4 ppl). Simmer, stirring occasionally, until the apples are softened, 3-4 min.

**FINISH AND SERVE**
Thinly slice the pork. Divide the pork, potatoes and carrots between plates. Spoon the apple sauce over the pork.

**CLASSIC COMBO**
The savoury sweet combo of pork, sage and apple never gets old. A classic for a reason!