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### **Pork Roast with Apples and Sage**

- 4 tsp chopped fresh sage
- 1 Tbsp minced garlic
- 1 tsp kosher salt
- ½ tsp freshly ground black pepper
- 1 lb boneless pork loin roast, well-trimmed
- 1 jar (12oz) pork gravy or bistro au jus (Heinz brand used in this recipe)
- 4 medium Gala apples

1. Mix sage, garlic, salt and pepper in a small cup. Spread over top of pork.
2. Place gravy in a 4-qt or larger slow cooker. Core 2 apples and coarsely chop; add to gravy. Place pork on top.
3. Cover and cook on low 5 to 7 hours. Core and cut remaining 2 apples into 8 wedges each; add to slow cooker for the last hour of cooking.
4. Remove pork and apple wedges to a tray; let stand. Remove chopped apple with slotted spoon to a food processor; purée. Add 1 cup of cooking liquid to apple purée; warm. Slice pork; serve with apple wedges and apple gravy.

Makes 8 servings

Per Serving:

Calories: 288

Carbohydrates: 15 g

Fat: 9 g

Cholesterol: 102 mg

Protein: 36 g

Sodium: 542 mg

[http://www.delish.com/recipefinder/pork-roast-apples-sage-recipe-122730?click=recipe\\_sr](http://www.delish.com/recipefinder/pork-roast-apples-sage-recipe-122730?click=recipe_sr)