

Pork & Apple Casserole



Serves: 4-6

Profitability:

Steps:

Place the pork, carrot, apple, onion and potatoes into your slow cooker pot

Blend the Slow Comfortable Stew Sauce Mix with the water (565ml) and add to the slow cooker pot. Stir thoroughly

Cover and cook for 4 hours on high or 8 hours on medium until the meat is tender and cooked through (keep covered during cooking, cooking times may vary between slow cooker models)

Remove the lid & stand for 5 minutes before serving

Ingredients:

1 packet of Gordan Rhodes Gourmet Slow Comfortable Stew Sauce Mix

450g pork shoulder, diced

225g carrots, diced

2 apples, peeled, cored and diced

1 large onion, chopped

450g potatoes, chopped

565ml (1 pint) water

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