

WHAT'S FOR DINNER?

STUFFED PORK LOIN WITH PISTACHIOS & APRICOTS

PREP 10 MIN | COOK 1 HR 30 MIN | SERVES 6



INGREDIENTS

1 KNORR Chicken Stock Pot

1 KNORR Chicken Gravy Pot

1 tbsp olive oil

1 onion, finely chopped

2 cloves garlic, finely chopped

150g pistachios, shelled

1 green apple, cored and chopped into 1cm cubes

150g dried apricots, chopped

1 tbsp fresh thyme, chopped

300g chicken mince

Salt and pepper

2 kg loin of pork

50g butter, softened

METHOD

1. Preheat the oven to 200°C.
2. To make the pork stuffing, heat the olive oil in a pan and sauté together the garlic and onion for 3 minutes to soften. Mix in the **Knorr Chicken Stock Pot** to dissolve.
3. Transfer into a large bowl along with the pistachios, apples, apricots, thyme and chicken mince. Season with salt and freshly ground black pepper and mix to form a delicious stuffing.
4. Lay the pork, flesh-side up, on a chopping board with the belly flap facing away from you. With a sharp knife, make an incision in the meat halfway down running parallel to the board, cutting almost all the way through. (Alternatively ask your butcher to prepare for you).
5. Open the loin up, fill with the prepared stuffing mixture and season with salt and freshly ground black pepper.
6. Generously grease a piece of foil large enough to wrap the pork and place the pork on top. Rub the remaining butter all over the pork, then roll up in the foil. Twist the ends of the foil so that the parcel is very tight and tie.
7. Transfer the pork to the oven and roast for 1-1½ hours, or until golden-brown and completely cooked through.
8. Remove from the oven and allow to rest for 5 minutes before discarding the foil.
9. Finally make the gravy by placing 280ml of warm (but not boiling) meat juice or water into a small saucepan. Add one **Knorr Chicken Gravy Pot** and whisk over a medium heat until dissolved.
10. Once dissolved, keep whisking and increase heat and bring to the boil. Let it boil for 1 minute. Serve drizzled over the pork loin.