

APPLE CINNAMON PORK LOIN

- 1 1/2 oz Onions, sliced
- 1/4 tsp Garlic, minced
- 3 oz Apple, chopped skin on
- 2 oz Apple cider or juice
- 3 slices Smithfield Apple Cinnamon Pork Loin
- Ground cinnamon to taste
- 2 Tbsp Butter
- 4 oz Rice pilaf, prepared and heated

1. Sauté onion and garlic in butter in skillet until tender and browned. Add apple and cider to skillet, sauté 2 minutes.
2. Place pork loin slices in skillet with apples and onions. Continue cooking until heated through.
3. Arrange pork slices over rice pilaf. Top with apple and onion mixture. Garnish with sprinkle of cinnamon.

ADDITIONAL INFORMATION

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Course

[Dinner](#), [Entrees](#), [Lunch](#)

Cuisine

[American](#), [Seasonal Fall](#)

Serving Size

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