

Cranberry Walnut Stuffed Pork

Cooking Instructions

This dish contains 2 parts: Pork Loin and Orange-Cranberry Compote. The compote is typically packed in the same pan as the pork loin.

Thaw: Thaw pork in refrigerator before cooking.

Cooking Method: Thawed to Oven

Pork: Preheat oven to 375°F. Bake uncovered for approximately 50 minutes to 1 hour 15 minutes, basting occasionally with pan juices, until internal temp reaches 155°F. Let rest 10 minutes before slicing.

Internal temp: 155°F. Let rest 10 minutes before slicing.

Serving Suggestions: Serve with white rice tossed with almonds and cranberries, and fresh veggies. Côtes du Rhône.

Please Note: Cooking times are estimates and vary based on your actual oven, pan, item thickness, and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.



Log into your Dinner Done account to make notes on dishes you have purchased, request an email notification when we make your favorite item again, track your SuperChef points, and more.