

Apple Stuffed Pork with Cider Gravy

Cooking Instructions

This dish includes 2 parts: Stuffed Pork Roast and Cider Gravy.

Thawed: Preheat oven to 375F.

Pork: Pour contents of Cider Gravy container into the bottom of the pan, evenly distributing it around the pork. Bake, covered, at 375F for 45 minutes. Uncover and bake approx 30-45 min more until internal temp of 155F is reached – exact time will depend on your oven and the starting temp of the pork. Some apple slices may cook outside of the rolled pork loin and become part of the cider gravy; this is normal and delicious!

Once internal temp is reached, remove pork from pan (reserving all gravy/apples in pan) and let stand for 10 minutes before slicing. Add reserved gravy/apples to small skillet and reduce over medium-high heat, stirring constantly, until your desired thickness is achieved. If gravy seems too thick, add a little water. Add salt to taste, if needed.

Internal Temperature: 155F. Let rest 10 minutes before slicing.

Serving Suggestions: Slice pork and serve topped with cider gravy. Cranberry-almond rice pilaf and fresh veggies. Merlot.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as 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.



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