



Recipe Card

Pork with apple and watercress salad



Serves: 4



Cooking Time: 20 minutes



Level: Capable



INGREDIENTS

1/2 cup whole-berry cranberry sauce
1 1/2 tablespoons French salad dressing
500g piece pork fillet, trimmed (see notes)
2 large pink lady apples, cored, thinly sliced (see notes)
Olive oil cooking spray
1 bunch (350g) watercress, trimmed
1/2 cup walnut pieces, toasted

PREPARATION

1. Place cranberry sauce in a heatproof, microwave-safe bowl. Microwave on HIGH (100%) for 1 minute or until melted. Transfer 2 tablespoons sauce to a small bowl. Add dressing. Stir to combine. Set aside. Place pork on a plate. Brush with half the remaining sauce. Place apples in a bowl. Add remaining sauce. Toss to coat.
2. Preheat barbecue (with hood) hot plate on high heat. Spray pork lightly with oil. Season well with salt and pepper. Reduce barbecue heat to medium-high. Cook pork for 3 minutes each side. Reduce heat to low. Close barbecue hood. Cook pork for a further 8 minutes or until cooked through. Transfer to a plate. Cover loosely with foil. Set aside for 10 minutes to rest.
3. Increase barbecue hot plate to medium-high heat. Cook apple slices, turning, for 2 to 3 minutes or until charred and tender. Place watercress, apple, walnuts and dressing in a bowl. Toss to combine. Serve salad with pork.