

# PORK LOIN WITH PEACHES

## Ingredients for 2 servings:

- 2 thick slices of bone-in pork loin + salt
- 300 g of roasted onions

### SAUCE:

- 100 g of the PURENA peach purée
- 5 basil leaves
- a pinch of dried chilli
- 1 tbsp of lemon juice
- a teaspoon of olive oil with a fruity flavour

### FOR SPRINKLING:

- fresh basil and roasted pine nuts (1 tsp per serving)

### SALAD:

- 1 fennel
- half a sliced orange
- 2 tbsp of olive oil
- salt and pepper to enhance the flavour

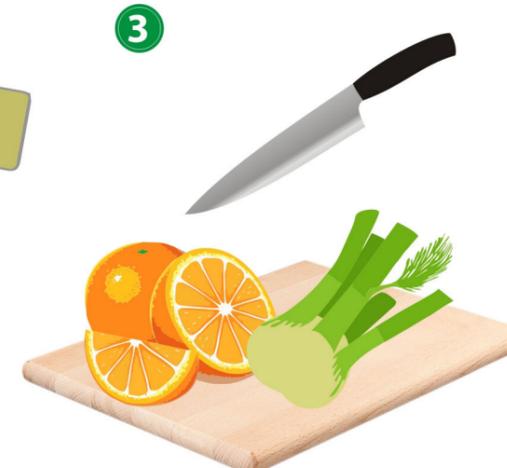
## DIRECTIONS:



1 Pour the peach puree into a bowl.



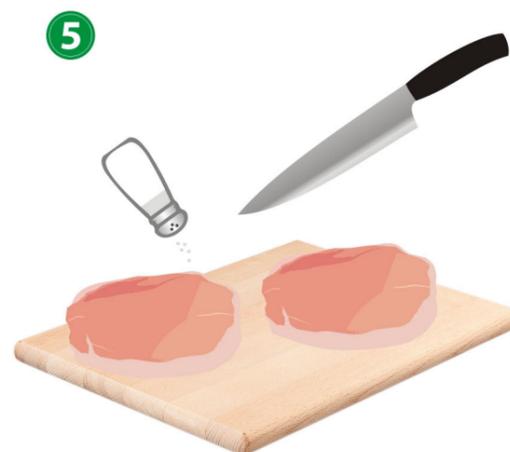
2 Then add fresh chopped basil, oil with the fruity flavour and season it with a pinch of dried chilli.



3 Slice the fennel and orange.



4 Add a little olive oil to the sliced ingredients and season them with salt and pepper.



5 Trim the fat from the pork loin and leave it to render. Season the meat with salt.



6 Fry the pork loin in oil and rendered fat until golden brown.



7 Roast the red onions in the oven.



8 Serve the fried pork loin with the peach puree dressing, fennel and orange salad and roasted onions. Add the roasted pine nuts on top.

## Nutrition info:

100 g  
87 kcal

1 serving  
554 kcal

Consume the prepared dish within 24 hours. Store the opened PURENA packet in the refrigerator for 7 days.