

# Creamy Pork and Pear Cassoulet



**Serves 4**   **Prep 10 mins**

**Cooking 50 mins**

**Easy**

## Ingredients

2 tbsp vegetable oil  
400g pork loin steak, cut into strips  
2 medium onions, sliced  
small pack of sage leaves, chopped  
2 tbsp plain flour  
500ml bottle apple or pear cider  
2 medium pears, cored and each cut into 8 slices  
100ml double cream  
crusty bread, to serve

1. Heat half the oil in a medium saucepan or flameproof casserole over a high heat. Season the pork and fry for 3-4 mins, then transfer to a plate. Reduce the heat to medium and add the remaining oil and onion. Soften for 8 mins.
2. Add the sage and flour, stir and cook for 1 min. Increase the heat, then pour in the cider and bubble for 4 mins. Return the pork and juices to the pan, season, then reduce to a simmer and cover. Cook for 10 mins.
3. Add the pear slices, stir and cook for another 10 mins. Stir through the cream, season, then divide between bowls and serve with crusty bread.