

Fruity Pork Meat Balls



Serves 4 **Prep 5 mins**

Cooking 18 mins

Easy

Ingredients

- 300g pork mince
- 1 small chopped onion or a couple of shallots
- 1 tsp dried mixed herbs
- 1 egg, beaten
- 3 tbsp caramelised onion marmalade or onion chutney
- 300ml vegetable stock
- 2 red apples, cored and thickly sliced

Make up the mince balls by adding the chopped onion, the dried mixed herbs and the beaten egg. Brown them for 2 mins over a high heat in a non-stick frying pan. Stir in the onion marmalade, stock and apples, then bring to the boil. Simmer for about 15 mins until the apples and pork are cooked and the sauce has thickened. Spoon the meatballs and sauce over mash or a jacket potato.