

Pork Medallions with Port and Dried Cranberry Sauce

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-pork-medallions-recipe>

Ingredients:

- 1/2 cup dried cranberries
- 1 cup water
- 1 teaspoon vegetable oil
- 1 pound pork medallions
- salt
- pepper
- 2 tablespoons shallots minced
- 1/2 cup port wine tawny
- 1/4 cup distilled white vinegar
- 1 cup chicken broth
- 1/2 teaspoon dried thyme
- 1 teaspoon cornstarch
- 1 tablespoon water

Nutrition:

1. Calories: 110 calories
2. Carbohydrate: 12 grams
3. Fat: 2 grams
4. Fiber: 1 grams
5. Protein: 2 grams
6. Sodium: 220 milligrams
7. Sugar: 4 grams

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