## RecipesCh@~se

## Pork Roast with Apples and Onions

Yield: 8 min Total Time: 135 min

Recipe from: <a href="https://www.recipeschoose.com/recipes/peruvian-pork-recipe">https://www.recipeschoose.com/recipes/peruvian-pork-recipe</a>

## **Ingredients:**

- pork
- 3 tablespoons olive oil
- 1 whole pork shoulder roast also Called Pork Butt
- salt
- pepper
- 4 cups apple juice
- 1 cup beef stock
- 3 whole apples Cored And Cut Into Wedges
- 3 whole onions Medium, Sliced
- 1 whole bay leaf
- wild rice
- 2 1/2 cups wild rice
- 4 cups water
- 3 cups chicken stock
- 4 tablespoons butter
- 1/2 cup chopped pecans

## **Nutrition:**

Calories: 460 calories
Carbohydrate: 61 grams

3. Cholesterol: 25 milligrams

4. Fat: 18 grams

5. Fiber: 5 grams

6. Protein: 15 grams7. SaturatedFat: 5 grams

8. Sodium: 350 milligrams

9. Sugar: 18 grams

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