

Sweet and Sour Pork Sirloin with Rustic Potatoes

Ingredients:

Pork sirloin

500 grs.

Canned peaches

¼ can

Peach Marmalade

2 tablespoons

Lemon juice

2 tablespoons

Sugar

1 table spoon

Small potato

1 unit

Rosemary

1 tablespoon

Salt

to taste

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Preparation

Season the pork sirloin with salt and pepper and put it in one cavity of the MultiCocción. Process the peach (reserve some slices) together with its syrup, the marmalade, the orange juice, the sugar and salt. Add some peach sheets in the sauce. Pour the sauce in the cavity where the sirloin is. Cut, the already washed and brushed potato, in slices of ½ cm. Sprinkle the potatoes with salt, rosemary, and spray vegetable oil, then place them in the other cavity of the MultiCocción. Microwave for 4 minutes on high.
Cocinar por 4 minutos a potencia máxima.





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