

Homestyle Pork Loin and Apple Bowl

Printable recipe guide

Ingredients and step-by-step preparation in one easy guide

INGREDIENTS

- 1 lb boneless pork loin (trimmed of visible fat)
- 1 medium apple (peeled, cored, and chopped)
- 1 cup white rice (cooked)
- 1/2 cup carrots (finely chopped)
- 2 cups water

STEP-BY-STEP PREPARATION

- 1 Preheat the oven to 350°F (175°C).
- 2 Boil the pork loin in a pot with 2 cups of water for about 30 minutes or until fully cooked.
- 3 Remove the pork loin from the water and let it cool.
- 4 Once cooled, chop the pork loin into small, bite-sized pieces.
- 5 In a baking dish, combine the chopped pork, chopped apple, cooked white rice, and finely chopped carrots.
- 6 Add a small amount of the reserved cooking liquid to moisten the mixture, if needed.
- 7 Cover the baking dish with foil and bake in the preheated oven for 15-20 minutes until heated through.
- 8 Allow to cool before serving.

NUTRITIONAL AND SUPPLEMENT REVIEW

No laboratory-verified nutrient analysis is provided. Supplement topics: calcium source; omega-3 fatty acids; vitamin E; B vitamins. Ask your veterinarian to select any products and exact amounts.

SAFETY CHECK

Check every ingredient and product label. Do not use onion, garlic, chives, leeks, xylitol, grapes, raisins, chocolate, macadamia nuts or added seasoning. Verify the final portion with your veterinarian before feeding. If accidental ingestion is suspected, contact a veterinarian or animal poison-control service.