

# Dish of the Game



## Autumn Pork Stew

- 1 pound pork tenderloin, 1 inch cubes
- 2 cups sweet potatoes, cubed
- 1 cup green bell pepper, chopped
- 2 cloves garlic, chopped
- 1 cup coleslaw mix
- 1 teaspoon Cajun seasoning
- 2 cups chicken broth

## Directions:

Spray 4 QT Dutch oven, and heat over medium-high heat. Cook pork in Dutch oven, stirring occasionally until brown.

Stir in remaining ingredients. Heat to boiling; reduce heat. Cover and simmer for about 15 minutes, stirring once, until sweet potatoes are tender.