

MUSTARD GLAZED ROAST POTATOES SERVED WITH PORK CHOPS



Serving: 4 - 6

Cooking Time: 40 minutes

Prep Time: 10 minutes

INGREDIENTS

- 1,5kg potatoes, skin on and halved

- 8 small onions, cut into wedges
- 150ml olive oil
- Fresh thyme, leaves only
- Salt and pepper, to taste
- 8 pork chops
- 1 x 375ml cider beer
- 30ml (2 tbsp) whole-grain mustard
- 30ml (2 tbsp) fresh thyme
- Fresh flat-leaf parsley, to serve

INSTRUCTIONS

Tip: Cider beer adds sweetness, flavour and a bit of pizzazz to your dishes. It creates a succulent glaze as it heats in the oven and your potatoes turn crisp and golden

1. Preheat the oven to 200°C
2. On a large baking tray, toss the potatoes and onions with 125ml (½ cup) of the oil, thyme and season. Arrange the potatoes cut side down and roast rotating position halfway through until cooked and golden brown, for (+/- 30 minutes). Set aside
3. Heat the frying pan to hot with the remaining oil and season the chops. Cook the chops until golden brown and tender, for (+/- 8 minutes) on each side. Add the cider, mustard and thyme and vigorously simmer until slightly thickened, for (+/- 8 minutes)
4. Toss the potatoes with the parsley and serve with the chops and any pan juices