

POTATOES SERVED WITH TENDER PORK CHOPS CASSEROLE



Serving: 4-6

Cooking Time: 30 minutes

Prep Time: 10 minutes

INGREDIENTS

- Salt and freshly ground black pepper, to taste

- 1kg pork chops
- 15ml (1 tbsp) olive oil
- 500ml (2 cups) chicken stock
- 30ml (2 tbsp) Dijon mustard
- 6 Mediterranean potatoes, halved
- 2 red apples sliced
- 2 onions, thinly sliced
- 45ml (3 tbsp) fresh mixed herbs, chopped such as sage, rosemary and thyme

INSTRUCTIONS

1. Season the pork well. Heat a pot with 15ml (1 tbsp) of the oil and brown the chops on both sides for a few minutes. Remove the pork and set aside.
2. Whisk the stock and mustard in a small bowl.
3. Add the remaining oil in the same pot and add the potatoes, cook stirring occasionally until just cooked (+/- 20 minutes) and season well. Add the apples and onions and continue to cook for 10 minutes more. Mix in the herbs and stir to combine.
4. Pour in the stock mixture and stir gently to scrape the bottom of the pot to release any brown bits. Return the pork back into the pot and stir between the apples and potatoes. Cook until the pork is finished cooking and the liquid has reduced to half