

Chops with Crispy Potatoes

40–45 Min

Ingredients 4 Portions

= Kotányi Produkte

4	Bone-in pork chops (650 g)
1.5 tbsp	Steak Seasoning Salt
700 g	Potatoes
	Olive oil as needed
1 tbsp	Original Style

Preparation

1. Peel and slice the potatoes into 1.5 cm thick rounds. Boil a pot of water and cook the potatoes for 15 minutes. Drain gently and let dry for 5 minutes.
2. Drizzle the potato slices with olive oil and season with the Potato Original spice. Gently toss to coat without breaking the slices.
3. Remove the pork chops from the fridge at least 20 minutes before cooking. Season with Grill Steak seasoning and lightly coat both sides with olive oil.
4. Heat the grill (outdoor, electric, or grill pan) to medium-high. Place the potato slices on the grill and cook for about 5 minutes per side until golden and crispy.
5. Remove the potatoes and grill the chops for 4–5 minutes per side, depending on thickness, until browned and caramelized.
6. Let the meat rest for a few minutes before serving. Serve with the crispy potatoes, a salad, and homemade chimichurri if desired.