



Chops with Crispy Potatoes

🕒 40–45 Min   

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.

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

