

Pork Chop with Apple and Honey Marinade

45–60 Min

Ingredients 4 Portions

= Kotányi Produkte

4 piece	Pork chop (approx. 250 g)
0.5 piece	Apple
3 tbsp.	Honey
2 tbsp.	Sunflower oil
2 tsp.	Grill Chops Seasoning Mix
	Sea Salt, Coarse
	Pepper Black, Ground

For the crushed potatoes

800 g	Potatoes, waxy
	Olive oil
1 tsp.	Rosemary, Chopped

For the grilled carrots

1	Bunch of small carrots
	Olive oil

Preparation

1. Remove the core from the apple and finely dice. Make a marinade by mixing the diced apple, sunflower oil, Kotányi Grill Chop mix and a pinch of Kotányi Pepper.
2. Use this to marinate the chops and leave to infuse until ready to use.
3. Wash the potatoes thoroughly and cook with their skins on. Then place onto a baking tray lined with baking parchment and lightly press until they split open. Add a good splash of olive oil and Kotányi Rosemary, season with salt and pepper and bake for around 25 minutes at 200°C (392°F) using the conventional oven setting until crispy.
4. Peel the carrots, then cut them in half (if necessary) and brush with olive oil. Grill for around 8–10 minutes turning frequently. Season with salt and pepper.
5. Grill the chops for around 5 minutes on both sides, then remove from the grill and cover in aluminum foil. Leave to rest for around 5 minutes. Season with salt to taste.
6. Serve the chops with the crushed potatoes and grilled carrots.