



Pork Chop with Apple and Honey Marinade

🕒 45–60 Min 🍷 🍷 🍷

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.

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

