

Pork Chops with Apple Slices and Lingonberry Jelly

30—40 Min

Preparation

1. Preheat the oven to 220 °C (356°F).
2. Mix the olive oil with the Grill Chop seasoning mix from the shaker, sea salt and pepper.
3. Coat the chops on both sides and place on a baking tray lined with baking parchment.
4. Coat each chop with 1 tbsp. of lingonberry jelly and arrange the slices of apple on top.
5. Coat each chop with 1 tbsp. of lingonberry jelly and arrange the slices of apple on top. Pluck some thyme off the sprigs and sprinkle over the chops.
6. Roast the meat for around 15 minutes at 220°C (428°F) using the conventional oven setting. Check the meat regularly to make sure it doesn't dry out.

Ingredients 4 Portions

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4	Pork chops
4 tbsp.	Olive oil
4 tbsp.	Lingonberry jelly
2	Apples, sliced
2 tbsp.	Grill Chops Seasoning Mix
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Ground
4	Thyme, fresh sprigs