



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

♦ = Kotányi Produkte

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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 |

