

Pork Chops with Mushroom Crust



Serves 3

Prep 20 mins

Cooking 45 mins

Easy

Ingredients

2 tbsp olive oil

3 225g pork loin chops on the bone, rind removed
knob of butter

1 onion, finely sliced

125g chestnut mushrooms, finely sliced

1/2 tbsp Dijon mustard

25g panko breadcrumbs

50g cheddar, grated

pinch of paprika

1. Preheat the oven to 200C/180c fan/gas 6. Heat the oil in a large frying pan over a high heat. Season the chops, then fry on all sides until golden. Transfer to a baking tray; cool completely.
2. Meanwhile, melt the butter in the frying pan and fry the onions over a high heat for 3 mins. Cover the pan with a lid; reduce the heat to low and fry for 10 -15 mins until softened and golden. Remove the lid, increase the heat to drive off any moisture, then add the mushrooms. Fry over high heat until all the liquid has evaporated.
3. Spread mustard on top of the cooled chops, then spoon on the mushroom mixture. Sprinkle over breadcrumbs, cheese and paprika.

