

# Pork with Glazed Peaches



**Serves 2    Prep 5 mins**

**Cooking 15 mins**

**Easy**

## **Ingredients**

2 pork chops  
3 peaches  
Sherry or white wine to deglaze  
knob of butter  
1 tsp oil (such as sunflower or light olive oil)

1. Rub the oil on the chops and season well with salt and pepper.
2. Heat the pan over medium-high heat then add the chops and pan-fry for about 7 mins on each side until cooked through. Make sure to brown fat on the edge, too.
3. Take the pan off the heat and leave to rest for a few mins
4. While it's resting, colour the halved peaches in the pan on a medium heat for four or five minutes – they should soften, but not turn to mush.
5. For a great sauce, deglaze with fino sherry or white wine and add a good knob of butter to finish

