

Tray-baked Pork Chops, Herby Potatoes, Parsnips & Pears



Serves 6 Prep 20 mins Cook 45mins - 1h + marinating Easy

Ingredients

1.3 kg rack of pork
marinade
3 parsnips
3 pears
450g potatoes

1 good handful fresh rosemary, pounded
a few tbsp olive oil
1 lemon, halved, juiced & skin squashed

For the pork

Rub and massage the pork with the rosemary marinade and leave for 1-6 hours for maximum flavour. Roast in the oven on 180C/Fan 160C/Gas 4 for 1h 30 mins.

For the parsnips and pears

Preheat the oven to 220C/fan 200/Gas 7. Wash the parsnips and pears and slice into quarter lengthways, removing the cores from the pears.

Cut the potatoes into 5 mm thick pieces, dry with kitchen paper, then put them into an appropriately sized roasting tray with the parsnips, pears, and marinade. Toss to lightly coat everything, then season and roast in the oven for 45 mins to 1 hour.

Use the meat juices to make gravy. Add a little water and 1 tbsp of corn flour. Bring to the boil until the mixture thickens. Serve immediately.