



Recipe

Pork Chops and Creamy Mushrooms

Ingredients

Serves 4

4 large pork chops

10 tbsp olive oil

20 thin asparagus spears

1 medium onion, finely chopped

150gm Chestnut mushrooms

150 gm Shiitake mushrooms

4tbsp double cream

300gm Taleggio cheese or French or English Brie

Freshly ground black pepper

Salt

Preparation method



- Dip the pork chops in the olive oil, season and cook on a hot griddle pan for about 2 minutes on each side.
- Dip the asparagus in the olive oil and griddle them for 5 minutes, turning occasionally.
- Meanwhile, shallow fry the onion in a little olive oil until slightly coloured.
- Add the mushrooms and fry for about 3 minutes and then add the double cream, leave to thicken for a minute or two.
- Remove the chops from the griddle and place on a baking tray. Spoon the mushrooms over the chops equally and cover with slices of your chosen cheese. Season and drizzle with olive oil and place under the grill until the cheese is melting gently.
- Serve with the asparagus and your favorite potato recipe. We like potatoes cut small and roasted in olive oil with rosemary and garlic.

Cook's Tip: Be careful with adding salt in this recipe as the cheese will be adding some salt as well.