

Pork Chops with Apple Rings



Cooking time: 40 mins

Serves: 4

how to cook

- 1 Preheat oven to Gas 6, 200°C, fan 180°C, 400°F.
- 2 Cut each potato into chips. Place in a roasting tin with the sliced onion. Drizzle with oil and roast for 15 minutes.
- 3 Core apples and cut into rings.
- 4 Place 4 pork chops in a separate tin with apple slices on top. Brush with oil and roast for 25 minutes or cooked through.
- 5 Serve with vegetables and chunky chips.

what you need

- 4 John Penny pork chops
- 6 potatoes
- 1 large onion, sliced
- 1tbsp vegetable oil
- pinch chilli powder (optional)
- freshly ground black pepper
- 2 eating apples
- 1tsp vegetable oil

Visit our website for more recipes www.johnpenny.co.uk

