



READY TO COOK
BY HARRIS FARM

PORK CHOPS WITH CHESTNUTS, BRUSSELS SPROUTS AND MUSTARD CREAM



PREP
10 min



COOK
20 min



SERVES
4

INGREDIENTS:

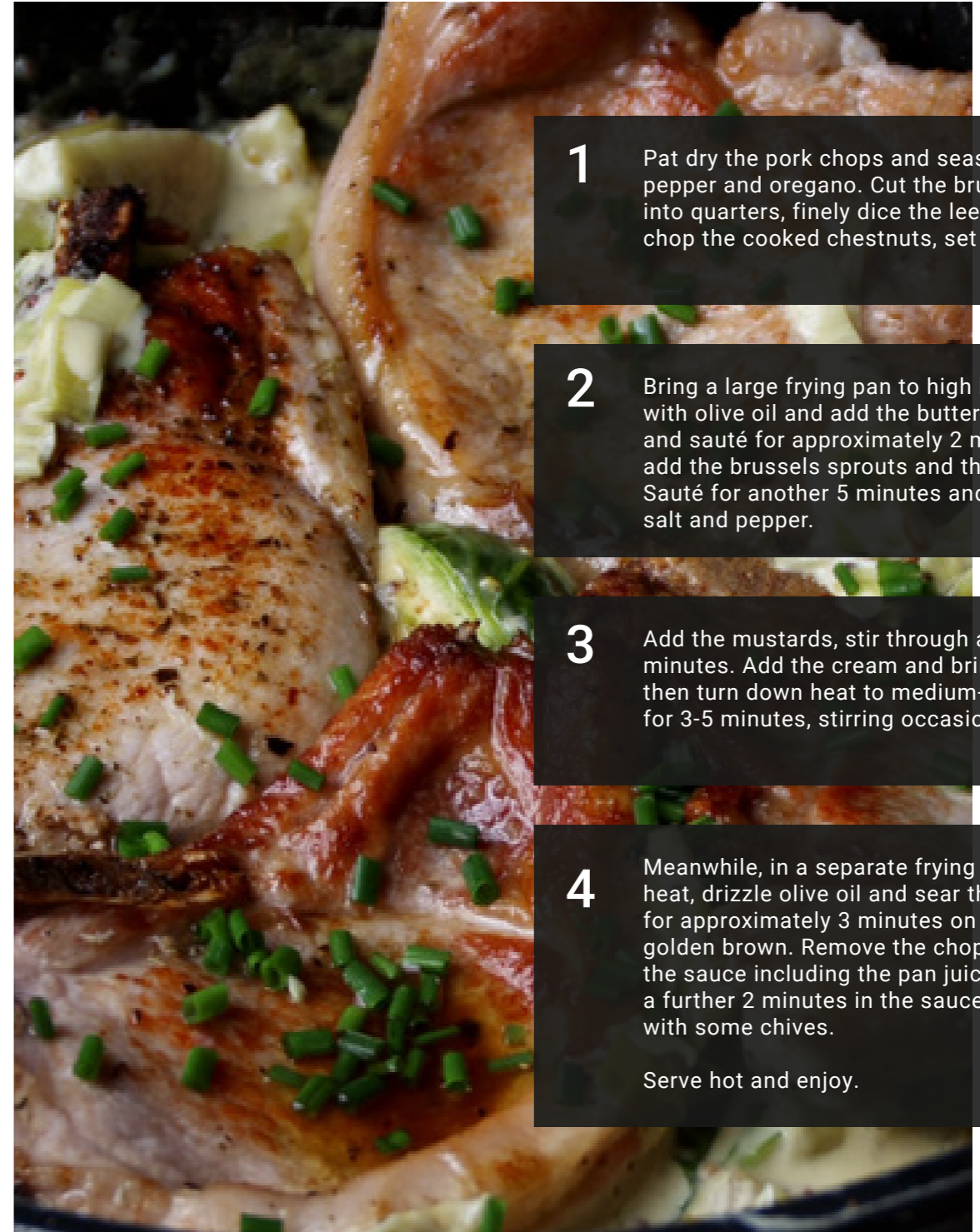
- > 4 Pork Chops
- > 1 Tbsp Oregano
- > 1 Leek
- > 250g Chestnuts
- > 500g Brussels sprouts
- > 300ml Cream
- > ½ Bunch chives

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 25g Butter
- > ½ Tbsp seeded Mustard
- > ½ Tbsp Dijon Mustard
- > Salt and Pepper
- > Olive Oil

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METHOD - GET COOKING!



1 Pat dry the pork chops and season with salt, pepper and oregano. Cut the brussels sprouts into quarters, finely dice the leek and roughly chop the cooked chestnuts, set aside.

2 Bring a large frying pan to high heat, drizzle with olive oil and add the butter. Add the leek and sauté for approximately 2 minutes, then add the brussels sprouts and the chestnuts. Sauté for another 5 minutes and season with salt and pepper.

3 Add the mustards, stir through and cook for 2 minutes. Add the cream and bring to the boil then turn down heat to medium-low. Simmer for 3-5 minutes, stirring occasionally.

4 Meanwhile, in a separate frying pan on high heat, drizzle olive oil and sear the pork chops for approximately 3 minutes on each side until golden brown. Remove the chops and add to the sauce including the pan juices. Cook for a further 2 minutes in the sauce and garnish with some chives.

Serve hot and enjoy.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>