

## **Pork, Apple & Walnut Salad with Balsamic Fig Glaze**

A quick and easy autumnal salad that the whole family will enjoy. Use pork fillet or shredded crispy pork belly to make a sharing plate.

### **Ingredients**

- 4 good quality pork chops
- 1 apple - halved, cored and sliced
- 100g pecorino cheese - shaved
- 2 big handfuls of salad leaves of choice shelled walnuts
- crispy sage leaves (fried in a little oil)
- sea salt and black pepper to taste

### **Directions**

1. Pan fry the chops until almost cooked, add two tbs of our BALSAMIC FIG GLAZE and toss the meat in it until sticky and caramelised - take care not to burn. Rest the meat in the pan
2. Sauté half of the apple slices in a little butter until golden and soft.
3. Toss the salad leaves with the cooked and raw apples; cheese and walnuts. Dress with one tablespoon of the BALSAMIC FIG GLAZE.
4. Plate the salad up with the pork and garnish with crispy sage leaves and drizzle over any sticky pan juices. Season to taste.

