



Pork chops with miso-marmalade glaze

Quick, cheap and delicious!

Less than 30 minutes **Serves: 4**

Recipe Type: Mains

Main Ingredient: Pork

Ingredients

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- 300 grams baby beetroots, rinsed
- 1 small PnP butternut, cut into wedges
- 1 drizzle PnP olive oil
- 1 dash salt and milled pepper, to taste
- 4 pork chops
- 1 baby red cabbage, shredded
- 1 bunch PnP radishes, thinly sliced
- 60 ml sunflower seeds, toasted
- 1 bottle PnP balsamic vinegar, for dressing

Basting

- 80 ml marmalade
- 30 ml miso soup paste, (or soy sauce)
- 10 ml PnP grated fresh ginger

Method

- Preheat oven to 240°C.
- Line a baking tray with foil.
- Toss beetroot and butternut with oil and seasoning and roast for 20 minutes, or until cooked through.
- Mix basting ingredients together.
- Chargrill or pan-fry chops until almost cooked through.
- Baste with sauce and cook until sticky and slightly charred.
- Rest chops for 5 minutes.
- Toss roasted beetroot and butternut with remaining ingredients and dress with olive oil and balsamic.
- Serve salad with chops.