

Becky Makes...

PORK CHOPS WITH APPLE & CHEESE

2 Pork Chops or Steaks

¼ Onion

1 small Bramley Apple

1 teaspoon French Mustard

2 dessertspoons fresh Breadcrumbs, white or brown (1/2 slice of bread)

50-75g grated Cheddar Cheese



Serves 2 (multiply ingredients to serve more)

Cook in the oven in a 1 litre ovenproof dish

1. Oven on to Gas mk. 6, 200°C (180°C Fan)

2. Peel the onion, chop it finely and place in the dish

3. Peel, core and chop the apple and add it to the onions in the dish

4. Place the chops/steaks on top of the onion and apple mix

5. Drop ½ teaspoon of mustard onto each chop then spread it to cover the top surface

6. Sprinkle a quarter of the cheese over each chop. Then cover with ½ the breadcrumbs for each chop and top off with the rest of the cheese

7. Cook in the oven for 45-60 minutes, depending on the thickness of the meat.

9. Serve hot with vegetables of your choice. Enjoy!

For a demonstration of this recipe, find me on YouTube:

[\(2\) Becky Bakes... Pork with Apple and Cheese - YouTube](#)