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Grilled Pork Chops with Champ Potatoes, Glazed Rhubarb and Mustard Crème Fraîche

Taking a classic British combo, like pork and apple sauce and making it our own, is something our recipe team love. So, given that it's rhubarb season, try our grilled pork chops with champ potatoes and rhubarb. Rhubarb has all the tangy sweetness of apple...but it's so seasonal and fresh right now, that we couldn't resist. What do you think?

 40 mins

 gluten free



New Potatoes (1 pack)



Spring Greens (1 bag)



Rhubarb (1 stick)



Spring Onion (3)



Pork Chop (2)




Crème Fraîche
(1 small pot)



Wholegrain Mustard
(1 tbsp)

Ingredients

	2 PEOPLE	ALLERGENS
New Potatoes, halved	1 pack	
Spring Greens, chopped	1 bag	
Rhubarb, chopped	1 stick	
Spring Onion, chopped	3	
Pork Chop	2	
Crème Fraîche	1 small pot	Milk
Wholegrain Mustard	1 tbsp	Mustard

 Our fruit and veggies come straight from the farm so give them a little wash before using

Did you know...

Rhubarb was originally grown for medicinal purposes...it hasn't always been made into crumbles!

Nutrition per serving: Calories: 687 kcal | Protein: 39 g | Carbs: 40 g | Fat: 60 g | Saturated Fat: 25 g



1 Cut the **potatoes** in half and place in a pot of cold water with $\frac{1}{4}$ tsp of **salt** and bring to the boil over medium-high heat. Once the **potatoes** are boiling, reduce the heat to medium-low and cook for 20-25 mins or until the **potatoes** are tender.



2 Cut off the root and then chop the **spring greens** into 2cm chunks. Rinse in a colander under cold water and keep to one side.



3 Cut the woody ends off the **rhubarb** and chop into 2cm pieces. Cut the roots off the **spring onions** and finely chop.



4 Once you've finished your chopping, pre-heat your grill to medium. Season the **pork chops** with 1 tbsp of **olive oil**, a pinch of **salt** and a good grind of **black pepper**. Massage this into the **pork chops** and cook under the grill for 15 mins. Turn the **pork chops** after 7 or 8 mins and cook until the meat is white in the centre.

5 Whilst the **pork** is under the grill, cook the **rhubarb**. Heat a saucepan over medium-high heat and add 1 tbsp of **water**. Once hot, add the **rhubarb** and cook for 2 mins. Add in 3 tbsp of **sugar** (if you have some) and continue cooking until

the **rhubarb** is tender and nicely glazed. Remove the **rhubarb** from the pan. **Tip:** *Rhubarb overcooks very quickly and will continue cooking once out of the pan. Stop cooking just as it begins to soften.*

6 Check the **potatoes** and when tender add the **spring greens** to the same pot. Cover with a lid and continue cooking for 3 mins. Drain in a colander and allow the steam to escape for 2 mins. Return the **potatoes** and **spring greens** to the pot, away from the heat and mash with a potato masher. Stir in half the **crème fraîche**, chopped **spring onions** and $\frac{1}{4}$ tsp of **salt**. Cover to keep warm.

7 Once the **pork chops** are cooked, allow them to rest for 2 mins whilst you make the **crème fraîche** sauce. Place the remaining **crème fraîche** into a small saucepan and stir in 1 tbsp of **mustard**. Heat gently until hot.

8 Serve each **pork chop** on top of a generous pile of the champ **potatoes**, place a few pieces of glazed **rhubarb** around the plate and finish with the sauce. Enjoy!