

Pork with Speedy Mustard Cream Sauce and SteamFresh Veges



 Serves 2

 Prep Time 10 minutes

 Cook Time 15 minutes



Ingredients

- 1 Tbsp olive oil
- 2 pork loin chops
- 2 x 200g bags **Wattie's SteamFresh Whole Potatoes with Broccoli and Carrots**
- cup white wine
- 1 Tbsp wholegrain mustard
- cup cream
- salt and pepper

Method

1. Heat the oil in a heavy fry pan, cook the chops over a moderately high heat for about 5 minutes on each side. Remove to a warmed plate to rest.
2. Keep the pan over the heat, add the wine to the pan to deglaze.
3. Add the mustard and cream, bring to the boil. Cook until sauce thickens slightly, season.
4. While the chops are cooking, microwave the **Wattie's SteamFresh whole potatoes with broccoli and carrots** as per the instructions on the packet.

5. Serve the **Watties SteamFresh whole potatoes with broccoli and carrots** with the pork chops on the side, drizzle the cream sauce over the pork and vegetables.