

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**
- ¼ cup white wine
- 1 Tbsp wholegrain mustard

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.

- ¼ cup cream
- salt and pepper

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 **Wattie's SteamFresh whole potatoes with broccoli and carrots** with the pork chops on the side, drizzle the cream sauce over the pork and vegetables.