

The page is framed by various hand-drawn food items in a light orange color. At the top, there's a slice of pizza, a mushroom, a slice of bread with a flower, a piece of meat, and a slice of cheese. On the left side, there's a potato, a slice of bread, a cupcake, a knife, a slice of bread with a flower, and a slice of potato. On the right side, there's a slice of meat, a potato, a cupcake, a burger, a slice of meat, and a slice of pizza. At the bottom, there's a slice of potato, a mushroom, a slice of bread with a flower, a slice of meat, and a slice of potato.

CHUTNEY MAYO PORK CHOPS

Ingredients

For the Chutney Mayo Pork:

1 tbsp oil, of choice
Salt & pepper, to taste
1 tsp paprika powder
4 pork loin chops
3/4 cup Hellmann's Tangy Mayonnaise
3/4 cup Chutney
½ pack brown onion soup
1 cup water

For the Mash Potatoes:

6 large potatoes
1/3 cup Hellmann's Creamy Mayonnaise
Salt & pepper, to taste

Serving suggestion:

Steamed broccoli florets
Salad

Serves: 4

Method

For the Pork Chops:

1. Preheat the oven to 200 °C and grease a large baking dish.
2. Heat some oil in a pan over high heat.
3. Season the pork chops with paprika, salt & pepper and fry in a hot pan for 1 ½ minutes a side until golden. Render out the fat by cooking on the fatty end for 1 minute.
4. In a large bowl, whisk together the Hellmann's Tangy Mayonnaise, chutney, brown onion soup and water and pour over the pork chops.
5. Bake for 30 minutes until the sauce is slightly reduced and starts bubbling on top.

For the Mash Potatoes:

1. Cover the potatoes with water in a medium pot and bring to a boil over high heat.
2. Reduce the heat to low and simmer for 15 minutes or until potatoes are soft and cooked through.
3. Drain the water and mash the potatoes in the warm pot.
4. Mix in the mayonnaise and season to taste.
5. **Add (dairy-free) milk for a softer mash.

To Serve:

1. Serve a saucy pork chop on top of a generous spoonful of creamy mash potatoes.
2. Serve with steamed broccoli, fresh salad and ENJOY!