

What Katie ate...

STICKY SWEET + SOUR + SMOKEY PORK CHOPS

YOU WILL NEED

2 tbsp olive oil
1 tbsp Sriracha sauce
1 tbsp maple syrup
1 tbsp lemon juice
2 tbsp bbq sauce
2 tbsp tomato ketchup
2 tbsp dark soy sauce
2 scallions, very finely chopped
1" cube fresh ginger, peeled + finely grated
4 tbsp water
4 free-range pork chops - excess fat trimmed
Maldon sea salt flakes
Freshly ground black pepper

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SERVES 4

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Preheat oven to 200 °C/180 °F.

Combine oil, sriracha, maple syrup, lemon juice, bbq sauce, ketchup, soy, scallions, ginger and water in a bowl and whisk together well.

Place pork chops on a roasting tray, season with salt and freshly ground black pepper, pour half the sauce over the meat. Roast in the oven for 10 mins, then

add the remaining sauce over the chops. Continue to roast for a further 15-20 mins until cooked through and sauce is caramelised.

Serve chops hot with extra sauce on side.