



Rosemary Pork cutlets with xerocomus mushrooms

NIBBLEDISH CONTRIBUTOR

Ingredients

- 0,5 kg of pork (ham or shoulder) sliced
- 1 tea spoon of rosemary
- half tea spoon of tarragon
- half tea spoon of sage
- 2 cloves of garlic, minced
- 1 onion, cubbed
- 1 cup of stock
- 5 spoons of oil
- 250 grams of xerocomus mushrooms
- salt and pepper
- mint leaves for garnish

Instructions

1. Sliced meat beat with meat tenderizer, rub with herbs and garlic, marinate in fridge for at least 1 hour (preferably overnight).
2. Heat oil in the frying pan, fry cutlets till they turn slightly golden. Separately fry onion and mushrooms. Mix all together in big frying pan, add stock and stew 1 hour till the liquide will be reduced.
3. Garnish with mint leaves, serve with rosemary baked potatoes.