Pork Cutlets with Asparagus and Tamarillo

NIBBLEDISH CONTRIBUTOR

Ingredients

Marinate:

- 2 cloves of garlic, minced
- salt
- black pepper
- 2 table spoons of Herbes de Provence

Other:

- 500 grams of pork, ham, sliced
- 1 cup of vegetable stock
- 1 bunch of asparagus
- lettuce
- 1 tamarillo, sliced
- parmesan flakes

Instructions

1. Mix marinate ingredients and marinate meat 2 hours.
2. Heat oil, fry pork cutlets till they change colour and then pour in stock and simmer 45 min.
3. Peel lower, hard part of asparagus stalks and trim ends. Steam about 5 min.
4. Arrange alternately asparagus and pork cutlets. Serve with salad (lettuce, tamarillo slices and parmesan).