Lemon Pork with Pepper and Sweetcorn

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

- 2 pork chops
- Juice and zest of 1 lemon
- 2 tbsp honey
- 1 tbsp parsley
- 200g sweetcorn
- 1 red pepper, chopped
- 2 tbsp onion
- 1 large potato, chopped
- 1 tbsp wholegrain mustard

Instructions

1. Mix the lemon juice, zest and honey. Pour over the pork chops and leave to marinade for 15 minutes.
2. Bring the potato chunks to boil in lightly salted water. Cover and leave to simmer for 15 minutes. Drain and keep warm.
3. Fry the pork chops for a couple of minutes on each side.
4. Push the chops to the side of the pan, and quickly fry up the onion, pepper and sweetcorn, mixing in the juices. Scatter over the parsley.
5. Add the mustard to the potato and mash well to serve.