



Apricot Pork on Apricot Mash

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

- 2 pork chops
- 4 tbsp apricot jam
- 3 tbsp sake or orange juice
- 2 tbsp soy sauce
- 1 tsp sesame oil
- 1 tsp grated ginger
- Bit of garlic

- 1 large sweet potato, peeled and chopped

- 8 chopped dried apricots
- 2 tbsp apricot jam
- 1 tbsp honey
- Juice and zest of 1 orange

- Bit of cinnamon

Instructions

1. Mix the jam with the sake, soy sauce, sesame oil, ginger and garlic. Add the chops and leave to marinate for at least 20 minutes.
2. Gently bring the potato to the boil, then leave to simmer for 15 minutes until just

cooked. Drain, mash and keep cool.

3. Meanwhile, heat the jam with the honey, orange and cinnamon, adding a little water if necessary to mix. Add in the mash and stir in the dried apricots.
4. Bake the chops at 175 degrees C for 45-50, and add in the mash for the last half hour.