



Pork chops rolls

NIBBLEDISH CONTRIBUTOR

Ingredients

- 600 grams of pork chops, sliced
- 200 grams of champignon, sliced
- 1/2 of small onion
- 100 grams of camembert
- salt
- pepper
- dried herb (oregano, basil, rosemary)

Instructions

1. Fry champignon with onion.
2. Lay pork chops between two sheets of plastic wrap and pound them.
3. Sprinkle each with salt, pepper and dried herb.
4. Arrange mushrooms and onion on each pork chop, add slice of camembert, roll and fasten with tooth pick.
5. Heat 2 tablespoons of oil and fry in frying pan covered with lid.
6. Serve with cooked or baked potatoes and your favorite vegetables.