

Ginger and Soy Pork Chops

Juicy pork chops cooking in a sweet ginger and soy marinade.



Serves - 4



Prep time - 45 mins



Cooking time - 10 mins

Ingredients



5 tbsp of soy sauce



4 pork chops



5 tbsp of olive oil



3 tbsp of light brown sugar



3 tbsp of grated ginger



1 spring onion finely chopped



Seasoning to taste

Method



- 🔥 Mix the soy sauce, olive oil, ginger, onion and half a teaspoon of brown sugar.
 - 🔥 Using half of this sauce, marinate the pork chops for at least 45 mins.
 - 🔥 Heat up 2 tablespoons of oil in a large Skillet over a medium hot Kadai.
 - 🔥 Sear the chops for 2 minutes on each side, then move the Skillet to the edge of the Kadai Grill for a less intense heat.
 - 🔥 Cook for a further 4 minutes more then lay on a board to rest.
 - 🔥 Thicken up the remaining sauce on the skillet for a minute or so, then pour over the chops.
- Serve and enjoy!



Cookware Skillet



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