

Less than 45 minutes

Serves 4

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Ingredients:

Whipped blue cheese

- 1 block (about 80g) soft blue cheese
- 1 cup (250ml) double cream plain yoghurt
- Handful fresh parsley
- Salt and milled pepper
- Lemon juice, to taste

- 1kg baby potatoes, halved and parcooked
- Glug oil
- 12 sage leaves
- Salt and milled pepper
- 4-6 pork chops
- 1/3 cup (80ml) PnP BBQ basting sauce

Method:

1. Blitz cheese ingredients in a food processor until well combined. Set aside.
2. Preheat oven to 180°C.
3. Toss potatoes with oil and place on a baking tray with sage leaves. Season.
4. Bake for 25-30 minutes or until golden and cooked through.
5. Brush chops with basting sauce and braai over hot coals or cook in a griddle or frying pan to your liking.
6. Serve chops with dollops of whipped blue cheese and potatoes on the side.