KIKKOMAN

Ponzu marinated pork chops

Total time **125 mins** **5 mins** preparation time **120 mins** cooking time

INGREDIENTS

4 portion(s)

4	pork chops
	A pinch of salt
	Freshly ground black pepper
200 ml	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
4 tsp	butter
500 g	small potatoes
2	bell peppers, cut in broad slices
	Broccoli
	Sesame seeds

PREPARATION

Step 1

Season the pork chops with salt and pepper, and fry the chops on both sides on a hot frying pan until brown but not cooked through. Place the pork chops in an ovenproof dish, pour over Kikkoman Ponzu Citrus Seasoned Soy Sauce and put a teaspoon of butter on each pork chop. Place small potatoes and slices of bell pepper in the dish. Cover the dish with a lid or foil and bake in the oven at 120˚Cfor approx. 2 hours or until the meat is really tender.

Step 2

Serve in the dish with steamed broccoli and sprinkle with sesame seeds.