

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 °C for approx. 2 hours or until the meat is really tender.

Step 2

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