



Summer Pork and Potatoes

Serves: 4

- 750g new potatoes
- 500g vine-ripened tomatoes
- 2 garlic cloves
- 3-4 sprigs rosemary
- 4 pork chops or loin steaks

1. Preheat oven to 200 °C.
2. Wash the potatoes, but don't peel.
3. Cut into thick slices then cook in boiling water for 6-8 minutes until almost tender.
4. Drain.
5. Slice the tomatoes to the same thickness.
6. Chop garlic then strip rosemary from its stalks and chop the leaves fairly finely.
7. Drizzle olive oil in the base of a shallow ovenproof dish wide enough to take the chops in one layer.
8. Arrange rows of potatoes and tomatoes across the dish, seasoning with salt and pepper as you go and sprinkling with half the rosemary and all of the garlic.
9. Drizzle a couple more tbsp olive oil over vegetables and bake for 15 minutes.
10. Sit pork on top, season and sprinkle with remaining rosemary.
11. Return to oven for 35-45 minutes, until pork and potatoes are tender.

