

LIZ McCLARNON'S PORK CHOPS TOPPED WITH BRAMLEY APPLE AND CHEDDAR CHEESE

The former member of successful girl band, Atomic Kitten was crowned winner of Celebrity Masterchef in 2008. Since her victory, Liz has featured in a number of cookery programmes, including Market Kitchen and a 4 week cookery slot on LK Today. With her ever-growing popularity, Liz McClarnon is fast becoming a household name.

Cooking Time: 20 minutes

Serves: 2

2 lean pork loin chops

**1 Bramley apple cut into 4 thick slices
(across the core)**

**50g (2oz) Cheddar cheese, cut into two
thick slices**



1. Place pork chops under a hot preheated grill.
2. Cook chops for about 20 minutes. After 10 minutes turn chops over and add the thick slices of apple to the grill pan.
3. When chops are cooked, stack the apple on top of the chop, top with slice of cheese and cook for 1-2 minutes until cheese has melted and is gooey.
4. Serve with sautéed potatoes, steamed leeks and seasonal beans.