

Norwegian Classic Mom's Pork Chops



Preparation Time	Cook Time	Servings	Oven Temperature
10	35	1-?	225
minutes	minutes	people	Celsius

This I got almost every Sunday and for long time. I think it was a cheap and good Sunday dinner that most of my family really enjoyed. It wasn't much work for mom. It's true. You can do this with 15 minutes of work. Put potatoes to boil, and fry those pork chops with seasoning and you have it. I've taken it to the next level to make it look better, but taste wise it won't make much difference.

Ingredients:

- Pork chops
- **ChefNorway's Spicy Potatoes**
- Butter
- Rosemary
- Seasoning



Directions

1. Either boil potatoes or try making my special potato recipe. **ChefNorway's Spicy Potatoes**
2. 10 minutes before potatoes is done start by melting lots of butter in a pan.
3. At high heat start frying the pork chops. 5 minutes on each side.
4. Make sure to season with salt, pepper and rosemary.
5. As "sauce" I take the butter that's left in the pan and have it over the dish.

Optional add-ons.

- Salad
- Fresh rosemary as decoration.

Hope you enjoy it as much as I do!

