

Spiced Pork Chops with Sweet Potatoes

Recipe By Gordon Ramsay



Ingredients:

For the pork chops:

- 4 bone-in pork loin chops, about 10 oz each
- 3/4 tsp. red chili powder
- 1 tsp. paprika
- 3 Tbsp. olive oil
- 5-6 sprigs of Thyme
- 4 cloves of garlic, chopped
- 4-5 crushed anise seed (It tastes like licorice. If you're not a fan you can leave it out)
- 1/2 tsp. coriander seed, lightly crushed
- Salt + Pepper to taste
- Bunch of cilantro, chopped

For the crushed sweet potatoes

- 3 large sweet potatoes or yams
- Chicken stock, enough to cover the yams (I used 1qt. + 1 can, and added the same amount of water)
- 1 shallot, peeled and finely chopped
- 2-3 garlic cloves, finely chopped
- 4-5 sage leaves, roughly chopped
- 2-3 Tbsp. fresh cilantro, roughly chopped
- Salt + Pepper to taste

The Recipe:

For the pork chops:

1. Cut the rind and excess fat off of the pork chops
2. Make the marinade by mixing the chili powder, paprika, salt & pepper, olive oil, thyme, garlic, crushed anise, and coriander seeds in a big bowl.
3. Coat the pork chops in the marinade, and let sit in the fridge for at least 30 minutes.
4. Preheat the oven to 180°C (~360°F)
5. Heat the frying pan with a little bit of olive oil.
6. Add the chops to the hot pan and sear them until golden. Tilt the pan and baste using the drippings if you feel like it.
7. Transfer the pan to the oven and bake for 15 minutes, until the meat is firm when lightly pressed. When cooked, transfer them to a plate and leave them to rest for 10 minutes in a warm place

For the sweet potatoes:

Should be cooked in parallel with the pork.

1. Peel the sweet potatoes, and chop into small cubes
2. Bring a pot of chicken stock to a boil. Once boiling, add the sweet potatoes, and cook them for 7-8 minutes until they're tender (or almost tender... a little bit 'al dente' is ok). Drain and rinse under cold water.
3. Add the shallots and garlic to a pan with hot oil. Sauté until they just start to caramelize, and then add in the sweet potatoes. Season lightly with salt & pepper, and cook for 5-6 minutes until the potatoes are tender.
4. Lightly crush the potatoes with a fork or masher.
5. Stir in the chopped sage leaves and cilantro

At this point, all that's left to do is to put everything on the plate and enjoy!