

Baked Pork Ratatouille

Feeds: 4

Time to cook: Approximately 35-40 minutes

Oven temperature: Gas mark 6, 200°C, 400°F

Take....

Lean pork chops

Red pepper

Yellow pepper

Red onion

Courgette

Aubergine

Can chopped tomatoes

Tomato ketchup

Fresh thyme leaves



Make....

- 1 Into a roasting tin place **1 red pepper**, seeded and chopped, **1 yellow pepper**, seeded and chopped, **1 red onion**, cut into wedges, **1 courgette**, cut into thick slices and **1 small aubergine**, cut in half lengthways and sliced. Place into a preheated oven and cook for 10 minutes.
- 2 Stir through **440g (approx) can chopped tomatoes** and **15ml (1tbsp) tomato ketchup**, and sprinkle with **15ml (1tbsp) fresh thyme leaves**. Place **4 lean, fully trimmed pork chops** on top and return to oven for 25-30 minutes.

Eat....

Serve with crusty bread and steamed green beans.

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