

Blue Cheese Pork with Pears



A chic meal the whole family will love!

Ingredients

4 thick pork cutlets or steaks

50 crumbled blue cheese

2 tsp butter

1 ripe pear sliced

Method:

1. Cut horizontal slit through the thickest portion of each pork cutlet to form a pocket. Stuff 2 tsp. crumbled blue cheese into each. Season both sides with sea salt and cracked pepper.
2. In a large non-stick frying pan, cook the pork for 3-4 minutes each side, or until cooked through but still juicy. Remove the pork from the pan, cover with foil and rest for 5 minutes.

3. Add the butter to the pan, swirl to melt and coat the base. Add the pear, season and cook, turning occasionally, until lightly browned, about 4 minutes. Serve the pork with the pear.