**Tidy Kitchen’s cheesy leeks & Welsh pork chop with sourdough & Hafod crumb (serves 4)**

Approx prep time: 10 minutes

Cooking time: 35 – 40 minutes

**Ingredients:**

4 x Welsh Pork Chops

2 slices of sourdough

1 tbsp olive oil

1 x garlic clove

50g grated Hafod cheese

Small handful of finely chopped parsley

Freshly ground pepper

Pinch of salt

**Cheesy Leeks**

1tsp butter

½ tbsp vegetable oil

1 tbsp plain flour

1 x leek

100g of Welsh cheddar

200ml milk

½ tsp Dijon mustard

**Method**

* Pre-heat oven to 190c (fan assisted) / 200c (non-fan).
* Cheesy leeks – sweat leeks in butter and oil until soft but not brown. Add flour and stir in milk bit by bit to avoid lumps
* Stir in mustard and add cheese. Melt and stir until thickened then pop into small oven proof pot, and top with grated cheese. Pop under the grill until browned
* Crumb - Finely whizz bread until crumbed, fry off in olive oil with grated garlic. Add in finely chopped parsley and sprinkle cheese on top. Leave to slightly melt and then cool
* Pork – Season each side with salt and pepper, pre heat grill pan until smoking hot. Place pork on grill and cook for 3-4 minutes before turning over and cooking the same on the other side. Pull from the grill and leave to rest
* Assemble with warm cheesy leeks and sprinkle over cheesy crumb

Serving suggestion: Serve with apple sauce, fresh sage, and wilted spinach.