



Fried Pork Chop with Mushroom Gravy

Ingredients

- 0.5 kg Pork Chops
- 1 sachet MAGGI® Magic Sarap® 8g
- 0.25 tsp Ground Pepper
- 0.25 cup All Purpose Flour
- 1 cup Vegetable Oil
- 2 tbsp Butter
- 0.25 cup Mushrooms
- 2 cloves Garlic
- 1 cup Water
- 2 tbsp MAGGI® Savor Classic

Instruction

1. Season pork chops with MAGGI® Magic Sarap® and pepper. Coat well with flour.
2. Fry in preheated oil for 2mins per side until golden brown. Transfer on a cooling rack to drain excess oil.
3. Remove oil from the pan. Add butter, mushroom and garlic. Sauté for 3mins. Add 1 tbsp of flour and cook for another minute. Stir in water and bring to simmer.
4. Season gravy with MAGGI® Savor Classic. Simmer until thick. Pour into a serving bowl and serve with Fried Pork Chop.

Nutrition

Carbohydrates	8.16 g
Energy	728.54 kcal
Fats	64.54 g
Protein	29.16 g

40 Minutes

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