

Creamy Mustard Pork

**Servings:**

2 people

Prep Time:

10-15 minutes

Cooking Time:

15-20 minutes

Ingredients:

- Rice for two people (ideally whole-grain rice)
- 300g pork loin chops without the bone (usually 3 steaks)
- 3 garlic gloves (crushed)
- 2 dessert spoons of Philadelphia
- Stock: 2 vegetable stock cubes and ½ mug water
- 2 tbsp. extra virgin olive oil
- 1 tsp. whole grain mustard
- 4-6 mushrooms

Directions:

1. Start slow boiling the rice
2. Cut the pork into squares, fat removed
3. Start slow boiling the stock
4. Heat the oil and add the squares of pork; cook the pork until browned
5. Add the mushrooms and cook until soft
6. Add the Philadelphia and mustard; cook until melted
7. Add the stock and simmer for 2 minutes
8. Stir in the boiled rice