

Your Saturday night in...

If you're staying in on Saturday evening, why not try this recipe.....

This quick and simple pork medallion recipe with chilli lemon and chive crème fraîche is perfect for a family meal or impromptu dinner party.

Ready in 20 min

Serves: 4



Pork medallions with chilli, lemon and chive creme fraiche

Ingredients

- 500g pork fillet, fat trimmed
- 2 tbsp olive oil
- 1 red chilli,
deseeded and finely sliced
- 150ml dry white wine
- Juice of 1/2 lemon
- 200ml tub half-fat crème fraîche
- Handful snipped fresh chives



Method

- 1 Cut the pork fillet into thin rounds, then bash each 1 with a rolling pin to flatten out. Season all over. Heat half the oil in a large frying pan over a high heat, add half the pork and brown quickly all over. Remove with a slotted spoon, set aside and repeat with the remaining oil and pork. Set the pork aside.
- 2 Add the chilli to the pan and cook, stirring, for 1 minute. Pour in the wine and bubble until reduced by half, then stir in the lemon juice and crème fraîche. Reduce the heat and simmer the sauce for 5 minutes, until thickened slightly.
- 3 Return the pork to the pan, coat with the sauce and cook for a further 2-3 minutes until the meat is hot and cooked through. Stir in half the chives and season to taste.
- 4 Divide the pork and sauce between 4 warm plates. Sprinkle each with a few of the chopped chives and serve with mashed potatoes and fried leeks.