

# Spanish Pork Cutlets with Chorizo, Edgell + 1 Chickpea & Rocket Salad

Proud to say this is the third recipe in the Edgell + 1 campaign that I feel so privileged to be a part of! It really does prove that eating well is easy and that you can make such incredibly tasty meals with ingredients that are a pantry staple. Tender and tasty marinated pork cutlets fight for centre stage with a delicious salad of Edgell chickpeas, chorizo, capsicum and rocket. Take a wander over to the Edgell + 1 website to check out this and loads more recipes <http://edgellplusone.com.au>

Prep time: 2 hrs 20 minutes (2hrs Marinating time)      Cooking time: 20 minutes  
                    \$\$ Low to Medium Budget

Serves 4

4 x pork cutlets

1/2 cup of extra virgin olive oil

2 cloves of garlic, finely chopped

2 tbs of sweet paprika

1 tbs of ground cumin

1 tsp of chilli powder

2 tsp of dried oregano

1 tsp of sea salt

1/2 tsp of ground black pepper

Juice of 1/2 a lemon

4 bay leaves, scrunched (fresh is best)

2 tbs of red wine vinegar

2 tbs of fresh thyme

For the salad:

1 bag of baby rocket leaves  
1 punnet of yellow grape tomatoes (red is fine, I just like the colour)  
2 x chorizo sausage, diced  
1 red capsicum, diced  
1 red onion, diced  
1 x 400gm tin of chickpeas, drained and rinsed  
1/2 cup of chopped fresh parsley  
2 tbs of olive oil  
2 tbs of red wine vinegar  
1/2 tsp of caster sugar  
Sea salt and Pepper

In a large measuring jug combine the olive oil, garlic, paprika, chilli, cumin, oregano, thyme, sea salt, pepper, bay leaves, lemon juice and vinegar. Stir well to combine. Lay the pork cutlets in a baking dish and spoon half the marinade over the pork. Rub and cover it well and then flip the cutlets over. Pour over the remaining marinade and rub in well. Cover with cling wrap and leave in the fridge for 2 hours or overnight if you like.

Heat a medium sized frypan and add the chorizo. Gently fry until it releases its oil and then add the onion and capsicum. Fry until the onion is translucent and the capsicum is soft. Remove from the heat and set aside.

In a large salad bowl pop in the rocket, tomatoes and chickpeas. Sprinkle over the cooled chorizo mix and gently toss the salad to combine. Mix the oil, vinegar and sugar in a jug, season with salt and pepper and whisk to combine. Set aside until you are ready to serve.

Heat a barbecue griddle or plate to nice and hot. Barbecue the pork for 6-8 minutes on either side, basting with the left over marinade while it is cooking. Set aside on a tray to rest for 5 or so minutes before serving.

To serve, dress the salad and divide it evenly between four serving plates.  
Lay a cutlet on top and spoon over any left over dressing and top with a sprinkling of fresh parsley.