



MEAT ROLLS WITH SPINACH AND CHILLI

INGREDIENTS:

5 Sokolów Feast pork chops
200 g fresh spinach
2 tablespoons olive oil
1 chilli pepper
1 clove garlic
Salt, pepper
1 egg and some bread crumbs for battering
Frying oil

PREPARATION:

1. Smash meat to get thin cutlets. Sprinkle both sides with salt and pepper. Heat the oil in a pan. Add spinach, finely chopped chilli, pepper and garlic. Fry for a while.
2. Season the stuffing with salt and pepper, cool down and spread evenly over chops. Make rolls and coat them in beaten egg and breadcrumbs. Fry in hot oil on all sides until brown.