



Garlic Rosemary Pork Chops

SERVES: 4

PREP TIME: 10 min.

COOK TIME: 30 min.

Ingredients:

4 pork loin chops

kosher salt

Freshly ground black pepper

1 tablespoon freshly minced rosemary

2 cloves garlic, minced

1/2 cup (1 stick) butter, melted

1 tablespoon olive oil

Directions:

1. Preheat oven to 375°. Season pork chops with salt and pepper.
2. In a small bowl mix together butter, rosemary, and garlic. Set aside.
3. In an oven safe skillet over medium heat, heat olive oil then add pork chops. Sear until golden, 4 minutes, flip and cook 4 minutes more. Brush pork chops generously with garlic butter.
4. Place skillet in oven and cook until cooked through, 10-12 minutes. Serve with more garlic butter.

