

Moist Tendered Flavored Chops



Ingredients:

- 4 bone-in pork chops (about 1 inch thick)
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 1 tablespoon fresh rosemary, chopped (or 1 teaspoon dried)
- 1 tablespoon Dijon mustard
- 1/2 cup chicken broth
- 1 tablespoon butter
- Salt and pepper to taste

Instructions:

Heat olive oil in a large skillet over medium-high heat.

Season the pork chops with salt, pepper, and rosemary.

Sear the pork chops for 4-5 minutes on each side until browned and cooked through. Remove from the skillet and set aside.

In the same skillet, add minced garlic and cook for 1 minute. Stir in Dijon mustard and chicken broth, scraping up any browned bits from the pan.

Bring the mixture to a simmer and cook for 3-4 minutes.

Stir in butter until melted and the sauce thickens slightly.

Return the pork chops to the skillet and spoon the sauce over them. Simmer for 3-5 minutes.

Serve immediately, spooning more sauce over the pork chops.