

Rosemary Red Apple Pork Chops

INGREDIENTS:

- 4 bone-in pork loin chops (1 inch thick and 10 ounces each)
- 1/2 teaspoon paprika
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground pepper
- 2 tablespoons D'Olivo Rosemary Fused Olive Oil

For Glaze

- 1/2 cup D'Olivo Red Apple Dark Balsamic Vinegar
- 1/2 cup honey
- 3 green onions, chopped
- 2 garlic cloves, minced
- 1 teaspoon minced fresh rosemary
- 1/8 teaspoon salt
- 1/8 teaspoon freshly ground pepper

DIRECTIONS:

Sprinkle pork chops with paprika, salt, and pepper. In a large skillet, heat D'Olivo Rosemary Olive Oil over medium heat. Add pork; cook for 5-7 minutes on each side or until meat reaches desired doneness, with an internal temperature of at least 145 F. Remove and keep warm.

In the same skillet, whisk the D'Olivo Red Apple Balsamic, honey, green onions, garlic, rosemary, salt, and pepper; bring to a boil. Reduce heat. Simmer, uncovered, for 6-8 minutes or until slightly thickened, stirring occasionally. Remove from the heat and drizzle over pork chops before serving.

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