



Tangy One-Pan Pork Chops

Serves: 4

"Say goodbye to boring pork chops with this easy-peasy one-pan wonder! Our zesty lemon pepper pork chops will have your taste buds dancing with joy. It's the perfect recipe for a hassle-free weeknight meal that's bursting with flavor!" - Chef Luke



Ingredients:

Four 1" Boneless Pork Chops
Lemon Pepper Seasoning
1 Tablespoon Olive Oil (Avocado oil is better)
1/2 Cup Balsamic Vinegar
1/3 Cup Chicken broth
2 Tablespoons Brown Sugar

Directions:

1. Season your pork chops well with the lemon pepper seasoning and heat your oil in a skillet over medium heat.
2. Add chops and cook approximately four minutes on each side. (Time is only a guide!) Your target temperature is 145°F once this is achieved, tent and rest on a cutting board
3. Add vinegar, broth, and brown sugar to the pan and stir to release the caramelized bits from the pan and simmer until the mixture thickens to your liking.
4. Plate the chops, then spoon your pan sauce over them. ENJOY!

Extra Tips:

If you enjoy plenty of sauce, double the vinegar, brother and brown sugar amounts so you have plenty to go around!

Serve this dish with a multitude of sides, a hearty spring mix salad to give summer vibes, fingerling roasted potatoes for a rib sticking meal or make it a low carb meal with cauliflower rice

Garnish with feta and parsley if you want to make this "Fancy"

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