

Mustard Balsamic Pork Chops with Rosemary



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Mustard Balsamic Pork Chops with Rosemary – 5 minute prep time! These pork chops couldn't get any easier, they're so delicious and tender, they simply melt in your mouth!

Ingredients

6 pork chops

$\frac{1}{4}$ cup olive oil

2 tablespoons grainy mustard I used Dijon Wholegrain Mustard

$\frac{1}{4}$ cup balsamic vinegar

1 tablespoon dry or fresh rosemary coarsely chopped

salt and pepper to taste

Method

1. Add all the ingredients (minus pork chops) to a bowl and whisk until the mixture begins to emulsify.
2. Add the pork chops to the same casserole dish you'll use to bake them and pour the marinade over the pork chops. Make sure you rub all it all over them. Cover with plastic wrap and refrigerate for at least 1 hour to overnight. You could prepare these the night before and bake them when you come home from work.
3. Preheat oven to 425 F degrees.
4. Remove plastic wrap from casserole dish and bake them for about 45 minutes or until done.

Notes

All ovens are different, so you should start checking on your pork chops after 20 or 30 minutes to make sure they don't get over done. Please keep in mind that nutritional information is a rough estimate and can vary greatly based on products used

Prep

- Prep: 5 Minutes
- Cook: 45 Minutes
- Total Time: 50 Minutes

Source: Jo Cooks (6 servings)