

BAKED PORK CHOPS DIJON

“Pair this scrumptious and easy pork with sliced tomatoes and fragrantly spiced pan-browned potatoes and spinach and you’ve got an impressive meal.”

Prep time: **30** minutes

Cooking time: **30** minutes

Ingredients:

- 4 pork loin chops, cut about ¾ inch thick
- 4 tbsp Safeway SELECT Verdi Extra-Virgin Olive Oil
- 3 tbsp Safeway SELECT Verdi Red Wine Vinegar
- 1 ¼ tbsp Safeway SELECT Dijon Mustard
- 1 tbsp minced fresh chives
- ¾ tsp dried tarragon
- Salt and pepper

Directions:

1. Preheat oven to 475 F. Line a rimmed baking pan with foil. Arrange chops in foil-lined in a single layer.
2. In a small bowl, whisk together oil, vinegar, mustard, chives and tarragon. Season to taste with salt and pepper.
3. Spread half of the oil mixture equally over chops. Bake for 10 minutes. Turn chops over and spread remaining oil mixture over them. Continue baking until chops are no longer pink in thickest part (cut to test), 8 to 10 minutes longer. Transfer to plates and serve.

Makes 4 servings.



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