

## INSTRUCTIONS

1. Pre-heat the oven to 425°F.
2. Stir together the chicken broth, balsamic vinegar and honey in a 1 cup measuring cup. Set aside.
3. Pat the pork chops dry with paper towel and season lightly with kosher salt & pepper.
4. Heat a large oven-safe skillet over medium-high heat and add the olive oil.
5. Place the pork chops in the hot pan, and sear browned (about 3 minutes). Do not crowd the pan, sear in the pork in batches if all your chops won't fit at once.
6. Turn the pork chops and sear for 3 more minutes.
7. Using tongs, transfer the pork chops to a plate. Reduce heat to medium.
8. Add the onions, garlic, pears, and rosemary to the pan.
9. Season the vegetables lightly with salt & pepper and saute for about 3 to 4 minutes.
10. Pour the chicken broth & vinegar mixture over the onions and bring to a boil. Scrape any brown bits from the bottom of the pan.
11. Return the pork chops and any accumulated juices to the pan and arrange on top of the onions and pears.
12. Place the skillet in the oven and roast until the pork chops are thoroughly cooked and have reached an internal temperature of 160°F (about 20 minutes).
13. Remove from oven and let the meat rest for 5 minutes before serving.
14. Sprinkle with pomegranate arils or rosemary to serve.



# Pork Chops with Pears & Sweet Onion

## INGREDIENTS

- 2 tablespoons honey
- 2 tablespoons balsamic vinegar
- 1/3 cup chicken broth
- 6-9 pork loin chops
- 1 tablespoon olive oil
- 2 small or 1 large sweet onion
- 3 ripe, bosc pears, cored & cut into 8 wedges each
- 3 cloves garlic, minced
- 1 tablespoon rosemary
- Kosher salt & freshly ground pepper
- Pomegranate arils or additional rosemary for garnish

## NOTES

Apples are traditional with pork, but pears make a nice change. Sweet onions are abundant in the early spring and are a nice addition to this dish.