

## Marinated Pork Chops

Serves 2

- 2 bone-in pork chops (3.8 to 5 cm thick)
- 1 T Dijon mustard
- 60 ml soy sauce
- 60 ml balsamic vinegar
- 60 ml olive oil + 1 T
- 4 garlic cloves, smashed
- 6 springs fresh thyme
- 120 ml chicken stock
- 28 g butter
- Salt and pepper



1. In large bowl, whisk together **mustard**, **soy sauce**, **balsamic vinegar**, **olive oil**, **garlic** and **thyme**.
2. Add **pork chops** to large plastic bag. Pour marinade over chops, making sure to coat each one. Seal bag and refrigerate for **at least 3-4 hours**.
3. Remove pork from marinade and pat dry with paper towel. Let come to room temperature, then season generously with **salt** and **pepper**.
4. Preheat oven to **190°C**.
5. Heat large, oven-safe skillet with **1 T olive oil** over **med-high heat**. Add chops and cook **2 to 3 minutes per side** until golden brown.
6. Remove from heat and pour **chicken stock** into pan.
7. Add **14 g butter** to the top of each chop.
8. Transfer skillet to oven and cook until pork **reaches 60°C**, **about 6-10 minutes**, depending on thickness. (*Boneless chops cook faster*)
9. Transfer to plate, cover with foil and let rest for **at least 10 minutes**.