

ANNA

Pork Rib Chops with Peach Chutney

A simple delicious easy-to-make pork chop that pairs wonderfully with our homemade peach chutney.

Ingredients

4 pork rib chops
1 tablespoon olive oil
1 tablespoon minced garlic
1 tablespoon dried rosemary
Salt and pepper to taste

Peach Chutney

1 tablespoon canola oil
1 teaspoon ginger, minced
1 teaspoon garlic, minced
1/2 yellow onion, finely diced
1 tablespoon grainy Dijon mustard
1/4 cup apple cider vinegar
1/2 cup sugar
3/4 cup raisins
2 cups fresh peaches, peeled, pitted, chopped
Pinch dried chili flakes

Preparation

For peach chutney, in saucepan, heat oil over low heat; cook ginger, garlic and onion until translucent, about 5 minutes. Add the mustard, vinegar, sugar, raisins and increase the heat to medium-high. Reduce for 3-5 minutes until syrupy. Add the peaches and chilies and cook for 5 more minutes. Can be made ahead and served cold or at room temperature. Store in the refrigerator for up to one week. Makes 2 cups.

For pork chops, Preheat the oven to 375°F. Season the pork rib chops with salt and pepper on both sides. Heat the olive oil in a pan over medium-high heat., sear pork rib chops for 2-3 minutes on each side until browned.

Transfer pork rib chops to a parchment-lined baking sheet and bake for 10-12 minutes. Pork can be served slightly pink inside. Let the pork rib chops rest for a few minutes before serving with peach chutney.