



## Seared Pork Chops with Strawberry Balsamic Glaze

I found this recipe at MB's Kitchen and wanted to share Mary Beth's Valentine Pork Chop recipe with you.

“Valentine’s Day is about a week away. Are you planning on making a special dinner for that someone special? Seared Pork Chops with Strawberry Balsamic Glaze is sure to make any man or woman’s heart go pitter patter. The sweet tart flavors of balsamic vinegar paired with the mouthwatering sweetness of the strawberries causes an instant love affair”.

### Ingredients:

4 -5 pork chops  
1 T Prima's extra virgin olive oil  
Salt Pepper  
Strawberry slices  
2 oz feta crumbled ( or you could use gorgonzola cheese)  
fresh basil

### Sauce Ingredients:

4 T strawberry Jam  
4 T Prima's Strawberry balsamic vinegar

### Directions:

Heat a large sauté pan on Medium High. When the pan is warm, add olive oil. Once the oil is hot, place pork chops in sauté pan. Season with salt and pepper. Cook pork chops about 4 min per side. Once the pork chops are fully cooked, remove the pork from pan and place it on a dish. Cover with foil.

Leave the sauté pan on the burner and turn the heat down to low. Next, pour in the vinegar and strawberry jam. Using a spatula, stir them together while scraping the little bits on off the bottom of pan. Cook the sauce about 2 min letting the sauce reduces just a little.

Top each pork chop with a little of the balsamic sauce, strawberries, cheese and basil. My family prefers feta but you could use gorgonzola as a spectacular substitute.

Enjoy!

