



Risen Acres

HARVEST OF HOPE / RECIPE CARD

FARM-RAISED PORK

Skillet pork chops

A golden crust, simple seasoning, and a meal to share.

SERVES 4

PREP 10 minutes

COOK 15-25 minutes

INGREDIENTS

- 4 pork chops, about 3/4 inch thick
- 2 tbsp olive oil or lard
- 2 garlic cloves, minced
- 1/2 tsp salt, or to taste
- 1/4 tsp black pepper
- Optional: 1/2 tsp dried rosemary

DIRECTIONS

- 01** Pat the chops dry. Season both sides with salt, pepper, and optional rosemary.
- 02** Heat the oil in a heavy skillet over medium-high heat. Add the chops in one layer and sear for 3-4 minutes per side. Work in batches if needed.
- 03** Lower the heat to medium and continue cooking. Add garlic near the end so it does not burn. For thicker chops, finish in a 350 F oven using an oven-safe pan.
- 04** Use a food thermometer in the thickest part, away from bone. Cook to at least 145 F, then rest for at least 3 minutes before serving.

A SKILL TO KEEP

Patting meat dry helps it brown. Pair your chops with greens or roasted seasonal vegetables.



WATCH THE COOKING LESSON

America's Test Kitchen | Pan-fried pork chops
[youtube.com/watch?v=Ep6B_9MY92A](https://www.youtube.com/watch?v=Ep6B_9MY92A)

Pork chops: 145 F minimum, followed by a 3-minute rest. Use a food thermometer.