

Balsamic Pork Chops



Serves: 5

Ingredients:

- 5 (1/2-inch-thick) boneless pork loin chops
- 1 1/4 teaspoons lemon-herb seasoning
- 2 1/2 tablespoons all-purpose flour
- 1 tablespoon olive oil
- 2/3 cup balsamic vinegar
- 1/2 cup chicken broth

Directions: Sprinkle pork evenly with seasoning and flour.

Cook pork in hot oil in a large skillet over medium-high heat 3 to 4 minutes on each side or until lightly browned. Remove from skillet, and keep warm. Add vinegar and broth to skillet, stirring to loosen particles from bottom. Cook, stirring often, over medium-high heat 5 minutes or until slightly thickened. Spoon sauce over pork, and serve immediately.

Source: Southern Living

