

Honey Pecan Pork Chops

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Ingredients

1 1/4 pounds boneless pork loin, pounded thin
1/2 cup all-purpose flour for coating
salt and pepper to taste
2 tablespoons butter
1/4 cup honey
1/4 cup chopped pecans

Directions

In a shallow dish, mix together flour, salt and pepper. Dredge pork cutlets in the flour mixture.

In a large skillet, melt butter over medium-high heat. Add chops, and brown both sides. Transfer to a warm plate.

Mix honey and pecans into the pan drippings. Heat through, stirring constantly. Pour sauce over cutlets.