

# Dijon Honey Pork Chops

written by The Recipe Exchange | August 2, 2016

## **Ingredients**

4 boneless pork loin chops, about 3/4 to 1 inch thick  
Salt and pepper  
1/2 cup orange juice  
1 tbsp honey  
1 tbsp Dijon mustard  
1/4 tsp dried rosemary  
2 tbsp oil for cooking

## **Directions**

Marinate the pork chops with salt and pepper, orange juice, honey, mustard and rosemary and leave in the fridge for a few hours or overnight.

Heat the oil in a large nonstick pan, and cook the pork chops over medium-high heat for 2 minutes on each side, until lightly browned.

Pour about half of the marinade over the pork and reduce heat to low. Cover and simmer for 6-7 minutes. Remove the chops and keep warm.

Pour the remaining marinade into the pan and cook, uncovered, for 2-3 minutes until reduced to thick gravy consistency. Spoon over the pork chops and serve.