



TIPSY FOODS

COOK A LITTLE TIPSY

Rosemary Pork Chops

Ingredients

- 4 boneless center cut pork chops.
- ¼ Cup olive oil
- 2 Tbsp. [Tippy Foods Organic Italian Seasoning](#)
- 4 sprigs fresh rosemary

Instructions

Marinade

1. Mix the Tippy Foods Organic Italian Seasoning and Olive oil in large Zip lock bag.
2. Place pork chops in bag, close and shake to cover.
3. Place in refrigerator for 1 hour prior to cooking.

Cooking

1. Empty marinade bag with pork chops in sauté pan.
2. Cook on medium about 8 minutes.
3. Turn porkchops and cook for an additional 8 minutes.
4. Place a sprig of fresh rosemary on each pork chop.
5. Cover pan, reduce heat to low and sauté for 10 minutes or until desired tenderness.
6. Serve with your favorite vegetables.



We like to serve these with Bourbon Glazed Carrots (see Recipe) and Italian seasoned riced cauliflower.