



serving size: 4 | **prep time:** 40 minutes | **cook time:** 20 minutes | **cut:** chop | **method:** pan-sear and oven-finished

porcini dusted pork chop with thyme chanterelle sauce

Savory porcini mushrooms add a lot of flavor and a little bit of funk to your traditional pork chop. For more mushroom goodness, top with a Thyme and Chanterelle Sauce.

INGREDIENTS:

- 4 Chairman's Reserve® pork chops
- ½ teaspoon canola oil
- ½ teaspoon salt
- 1 teaspoon porcini powder

DIRECTIONS:

1. Preheat oven to 400°F.
2. Pat chops dry and sprinkle them with salt and porcini powder.
3. Preheat skillet to medium-high and add canola oil, then chops.
4. Sear over medium-high heat until golden brown (roughly 3 to 4 minutes) without moving the pork chops. Flip and repeat on the other side.
5. Remove chops from pan, put on a sheet pan with rack and put into preheated oven.
6. Confirm doneness with an instant read thermometer and pull from oven at 140°F. Let rest for 5 minutes before serving.
7. Spoon sauce over pork chop when plating.

thyme and chanterelle sauce

INGREDIENTS:

- ¼ lb fresh chanterelle mushrooms, cleaned
- 1 tablespoon unsalted butter
- 1 tablespoon shallot, minced
- 1 thyme sprig
- 2 tablespoons chardonnay
- ½ cup cream
- 1 tablespoon shaved Parmesan
- ½ teaspoon fresh ground black pepper
- ½ teaspoon kosher salt

DIRECTIONS:

1. Add butter to a medium-sized saucepan, over medium heat.
2. As butter begins to fizzle add minced shallots, cook till translucent.
3. Add in the cleaned chanterelles and leaves of the thyme sprig.
4. Cook until chanterelles are just done and deglaze the pan with chardonnay. Cook an additional 2 minutes, until the alcohol has cooked out.
5. Add heavy cream and cook until cream will coat the back of a spoon, then stir in Parmesan, salt and black pepper.

pork chop: servings: ¼ | **calories:** 320 | **total fat:** 13g | **sodium:** 390mg | **total carbohydrate:** 0g | **protein:** 45g
chanterelle sauce: servings: ¼ | **calories:** 150 | **total fat:** 14g | **sodium:** 320mg | **total carbohydrate:** 3g | **protein:** 2g