

Cherry-and-Balsamic-Glazed pork chops

Description

with crispy broccoli and potatoes

Ingredients

- 12 oz yukon potatoes
- 1 shallot
- 1 tsp dried thyme
- 12 oz [pork chops](#)
- 8 oz broccoli florets
- 2 tbsp balsamic vinegar
- 1 1/2 tbsp cherry jam
- 1 tbsp butter
- 1/2 tsp sugar
- 4 tsp oil

Instructions

Preheat oven to 450 degrees. cut potatoes into 1/2 inch wedges. Halve, peel, and thinly slice shallot

2. roast the potatoes: toss potatoes on one side of a baking sheet with a drizzle of oil thyme, and a pinch of salt and pepper. roast 12-13 minutes, toss, then continue roasting until golden brown, another 12-13 minutes

3. Cook the pork: heat a drizzle of oil in a large pan over medium-high heat. season pork chops on all sides with salt and pepper. Add to pan and sear until golden brown and just barely cooked to desired doneness, 4-5 minutes per side. remove from pan and set aside.

4. roast the broccoli. while pork cooks, toss broccoli in a medium bowl with a drizzle of oil and a pinch of salt and pepper. spread on other side of baking sheet with potatoes. roast until slightly crispy, 12-15 minutes

5. make the glaze: add shallots and a drizzle of oil to same pan you cooked pork in over medium heat. toss until lightly caramelized, 4-5 minutes. add balsamic vinegar and simmer until syrupy and reduced by half. swirl in 1 tbsp jam and 1 tbsp water. season with salt and pepper. taste and add 1/2tsp sugar, if preferred, to sweeten. remove pan from heat and swirl in 1 tbsp butter

6. glaze the pork and serve: when potatoes are almost done, add pork chops to pan with glaze over medium heat, and turn until thoroughly coated and heated through. serve alongside broccoli and potatoes.