



PORK CHOPS WITH MUSTARD SAUCE

READY IN: **20 MINUTES**
DIFFICULTY: **EASY**

Ingredients:

- **3** tablespoons olive oil
- **4** 1-inch-thick boneless pork chops
- kosher salt and black pepper
- **2** shallots, finely chopped
- **3/4 cup** dry white wine
- **2** tablespoons heavy cream
- **1** tablespoon Dijon mustard
- **1** tablespoon chopped fresh tarragon
- **1** small head frisée, torn into pieces
(about 4 cups)
- **1** lemon, cut into wedges

Method:

Step 1

Heat oven to 200° C. Heat 1 tablespoon of the oil in a large pan over medium-high heat.

Step 2

Season the pork with ½ teaspoon each salt and pepper. Brown, 2 to 3 minutes per side.

Step 3

Transfer the pork to a baking sheet and roast until cooked through, 5 to 7 minutes.

Step 4

Meanwhile, add the shallots and 1 tablespoon of the oil to the skillet and cook, stirring often, until soft, 3 to 4 minutes.

Step 5

Add the wine to the pan and simmer until reduced by half. Add the cream and simmer until the sauce just thickens. Stir in the mustard.

Step 6

Top the pork with the sauce and tarragon. Drizzle the frisée with the remaining tablespoon of oil and serve with the lemon wedges.