Eat Happy Kitchen
Anna Vocino

GARLIC BUTTER HERB PORK CHOPS

(Serves 2-4)

INGREDIENTS

- 2 lbs thin cut bone-in pork chops
- Salt and pepper
- 1/2 cup salted butter (4 ounces, brought to room temperature)
- 2 teaspoons fresh minced herbs, plus more for garnish
- 1/2 teaspoon minced garlic

INSTRUCTIONS

Season pork chops with salt and pepper, set aside. In a small mixing bowl, mix butter with herbs and garlic, to taste.

In a large, flat-bottomed nonstick sauté pan or cast iron pan, bring 2 tablespoons of the compounded butter to medium high heat. Cook pork chops, two at a time, about 3-4 minutes per side, being careful not to overcook. Heat one more tablespoon of compound butter in the pan, and use a spoon to scoop the melted butter over the pork chops. Remove from heat and repeat process for any remaining pork chops. Serve garnished with additional minced herbs.