

Alpine Ranch Pork Chops with Spring Salad

Pork Chops

1. Rinse pork chops and pat them dry. Then sprinkle them with salt and pepper.
2. Heat a skillet and when it is hot place the pork chops in the skillet.
3. Pork needs to be cooked through. The internal temperature needs to get to 160 degrees.
4. Once you sear the pork chop, turn it over and sear the other side. I sear each side for 3 to 4 minutes on each side. You don't not want to overcook pork, but make sure it is cooked through.

Salad

5. Wash your salad greens
6. Add salad dressing and dried cherries.

Plate

Your meal is ready to plate!! Place the pork chop on a plate and serve it with a good amount of salad on the side. Enjoy!!