

Alpine Ranch Pork Chops with Rosemary Potatoes

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 want to overcook pork, but make sure it is cooked through.

Rosemary Roasted Potatoes

1. Mince the rosemary and preheat oven to 450 degrees.
2. Cut the potatoes into 1 inch chunks and place in a bowl.
3. Coat the potatoes with olive oil, salt, pepper, and minced rosemary; toss until the potatoes are well coated. Dump the potatoes on a baking sheet and spread out into 1 layer; roast in the oven for at least 30 minutes, or until browned and crisp.
4. Roast in your oven at 450 degrees for 30 minutes. Check them to make sure they are tender after 30 minutes

*If you do not want to use your oven, you can use Dutch oven on your stovetop or cast iron skillet. Just make sure you keep the heat at medium so you do not overcook the rosemary.

Plate

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