

Alpine Ranch Pork Chops with Green Salad

Pork Chops

1. Rinse pork chops and pat them dry. Then sprinkle them with Garlic Salt (included) 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.

Salad

5. Wash your salad greens
6. Dice your bell peppers and chop your candied nuts.
7. Add to a large bowl and dress with the strawberry dressing and top with the peppers and nuts.

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!!