

## Pork Chops Agrodolce with Herbed Bean Salad

Prepared in the Roman style, these pork chops feature sweet and sour flavorings (honey and balsamic vinegar), hence the name *agrodolce*.

### Ingredients:

4 bone-in pork chops, each about 1 lb. and 1 inch thick

Kosher salt and freshly ground pepper, to taste

1 Tbs. olive oil

2 Tbs. honey

1/2 cup balsamic vinegar

1 tsp. minced fresh thyme

1/2 cup chicken broth

2 Tbs. unsalted butter

Herbed bean salad for serving (see related recipe at left)

### Directions:

Season the pork chops with salt and pepper. In a large nonstick fry pan over medium-high heat, warm the olive oil. Add the chops and cook, turning once, until golden brown, 3 to 4 minute per side. Transfer to a plate.

Reduce the heat to medium. Add the honey, vinegar and thyme and cook until the liquid is thickened and reduced by half, about 5 minutes. Stir in the broth and bring to a simmer.

Return the pork chops to the pan, cover and cook for 3 to 4 minutes. Uncover and cook, turning the chops occasionally and basting with the sauce, for about 15 minutes more for medium doneness. Transfer the chops to a platter and cover loosely with aluminum foil.

Increase the heat to medium-high and simmer until the sauce is syrupy, about 3 minutes. Remove from the heat and stir in the butter until incorporated. Season with salt and pepper. Drizzle the sauce over the pork chops and serve immediately with herbed bean salad. Serves 4.

Williams-Sonoma Kitchen.