



# Mustard Balsamic Pork Chops

## Ingredients

- 6 pork chops
- 1/4 cup [Fustini's Blood Orange olive oil](#)
- 2 tablespoons wholegrain mustard
- 1/4 cup [Fustini's Herbs of Naples balsamic](#)
- 1 tablespoon fresh rosemary coarsely chopped, or 1 teaspoon dry
- salt and pepper to taste

## Sharon's Hint

You could prepare these the night before and bake them when you come home from work.

## Directions

### Step 1.

Add all the ingredients (minus pork chops) to a bowl and whisk until the mixture begins to emulsify. Add the pork chops to a casserole dish and pour the marinade over the pork chops. Make sure you rub all it all over them. Cover with plastic wrap and refrigerate for at least 1 hour to overnight.

### Step 2.

Preheat oven to 425 F degrees. Remove plastic wrap from the casserole dish and bake them for about 20 to 30 minutes or until done (internal temperature reaches 145 degrees F)