



Pan Seared Pork Chop with Caramelized Fennel, Artichoke Hearts and Ziti In Pesto Cream Sauce

Ingredients

- 4 8 ounce pork chops, boneless
- 1/4 cup [Fustini's Peach Balsamic Vinegar](#)
- 1/4 teaspoon garlic Juice
- 1/4 teaspoon onion Juice
- 1 tablespoon salt
- 3 tablespoons [Fustini's Tuscan Herb Olive Oil](#)
- 1 fennel bulb, trimmed and cut into four slices
- 2 artichokes, cooked and leaves and choke removed and trimmed and quartered
- 1/4 cup [Fustini's Artichoke Parmesan Spread](#)
- 3 shallots, sliced
- 2 tablespoon pork stock
- 3 tablespoons [Fustini's Ligure Pesto](#)
- 2 cups heavy cream
- 3 cups Ziti Artisan Pasta
- 3-4 quarts water
- 2 tablespoons salt

Directions

Step 1.

Add the pork chops back to the cream sauce and cook for another minute or two. Remove the pork to service plates and top with a slice of fennel and a couple artichoke hearts. Drain the pasta and add to the cream sauce. Stir to coat and spoon onto the service plates. Garnish with some grated Parmesan cheese.

Step 2.

Trim excess fat off pork chops and place into a bowl. Combine Fustini's Peach Balsamic Vinegar, garlic, onion juice and salt in a separate bowl and whisk until salt is dissolved. Pour over the pork chops and let marinate for at least 30 minutes or as much as 2 hours.

Step 3.

Heat Fustini's Tuscan Herb Olive Oil in a large skillet over moderate heat. Preheat the oven to 350 degrees. Remove chops from marinade and dry on paper towels. Carefully add the chops and the fennel to the hot oil and sear on one side for 8 to 10 minutes.

Step 4.

Turn the chops over but leave the fennel on the cut side down and place the pan into the oven. Bake until chops are fully cooked, 10 minutes. Remove from oven and remove chops from the pan. Turn the fennel over and add the artichoke quarters, artichoke & Parmesan spread and shallot. Cook for 3 to 5 minutes and add the pork stock and pesto and stir to deglaze. Add the heavy cream and bring to a simmer.

Step 5.

Bring the water to a rolling boil and add the ziti. Stir thoroughly and turn the heat to medium. Boil the pasta for 10 minutes stirring two more times.