



# Pork Chops with Broccoli and Mushrooms

## Ingredients

- 1 pound cremini mushrooms, halved
- 2 tablespoons [Fustini's Sage and Wild Mushroom olive oil](#)
- salt and pepper to taste
- 1 large head of broccoli, cut into florets
- 4 small bone-in pork chops
- 2 shallots, finely chopped
- 1 tablespoon flour
- 3/4 cup dry white wine
- 1/2 cup chicken stock
- 2 tablespoons [Fustini's Black Truffle balsamic](#)
- 2 tablespoons crème Fraiche or sour cream
- 1 teaspoon wholegrain mustard
- 1 tablespoon fresh thyme

## Sharon's Hint

Adapted from "Country Living"

# Directions

## Step 1.

Preheat oven to 425 degrees. Toss together mushrooms and 1 tablespoon of olive oil on a large rimmed baking sheet. Toss broccoli with 1 tablespoon olive oil, season with salt and pepper and add to the baking sheet. Roast until vegetables are golden brown and tender 12-15 minutes.

## Step 2.

Heat the remaining tablespoon of olive oil in a large skillet over medium heat. Season pork with salt and pepper. Cook 4-5 minutes per side until internal temperature reads 140 degrees. Transfer to a platter and tent with foil. Reserve skillet.

## Step 3.

Add mushrooms to skillet and sauté for 4-6 minutes until lightly browned, add shallots to skillet and cook, stirring occasionally until tender 3-4 minutes. Add flour and cook, stirring for 1 minute. Add wine, and balsamic and simmer until thickened, 2-4 minutes. Add stock and simmer until thickened and reduced by about 1/2 cup, 2-4 minutes. Remove from heat and stir in crème Fraiche, mustard and thyme. Season with salt and pepper. Serve pork topped with pan sauce.