

## Creamy Pork Chops



Servings:

**4 servings**

Prep Time:

**10 min**

Cook Time:

**25 min**

### Ingredients

- 4 (4-6 oz) **Boneless Pork Sirloin Cutlets**
- 1/2 tsp **Salt & Pepper**
- 1/4 cup **Flour**
- 4 pieces **Bacon**, cut small
- 1 3.5oz **Oyster Mushrooms**, bottoms removed
- 1 tbsp **Olive Oil**
- 3 **Garlic Cloves**, minced
- 1/4 cup **Roasted Red Peppers**, finely chopped
- 1/4 tsp **Thyme / Garlic Powder / Onion Powder**
- 1/4 tsp **Salt & Pepper**
- 1/2 cup **White Wine**
- 3/4 cup **Light Cream**
- 1 bunch **Cluster Tomatoes (on the vine)**

### Method of Preparation

#### Step 1

Preheat the oven to 400°F. Spray a sheet pan with pan spray.

#### Step 2

Toss tomatoes, oil, salt, and pepper.

Roast for 10-15 minutes until the tomatoes have slightly burst. Set aside.

#### Step 3

Season pork with salt and pepper on both sides. Cover in flour. Set aside.

#### Step 4

Heat a skillet on medium-low heat. Add bacon and cook until crispy. Remove and set aside.

#### Step 5

In the same skillet add the pork over medium-high heat. Sear each side for 4 minutes. Remove when done.

#### Step 6

In the same skillet add olive oil, mushrooms, garlic, and red peppers. Cook for 5 minutes.

#### Step 7

Add spices and mix in.

Deglaze with white wine and reduce by half. Add cream and bring to a simmer.

#### Step 8

- 1 tbsp **Olive Oil**

Add pork chops and bacon back into the pan.

Cover and simmer for 5 minutes until the pork is internally 145°F.

- 1/4 cup **Salt & Pepper**

Serve with the roasted tomatoes and fresh bread!

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