

CopyCat Romano's Macaroni Grill Chianti Pork Chop

Ingredients

Olive oil
1 inch thick Pork Chop
Mushrooms
2 cloves of garlic thinly sliced
1 cup red wine
1/2 cup Chicken Stock
Rosemary Sprig or 1 tsp rosemary
1/2 cup Honey

Directions

Season the pork chops with pepper and salt. Slice the garlic cloves, and take the stems of the mushrooms.

In a preheated skillet add Olive oil. Sear the Sear Pork Chop over medium heat on both sides for two minutes.

Turn the chops and add the mushroom and sliced garlic, sear for two more minutes. If there is still oil left in the pan drain it.

Add the red wine. Add the chicken stock and cover the pan, cook over medium heat for 2 minutes.

Turn the pork chops over and add rosemary and the honey. Cover again, cook for two and half to three minutes.

Your pork chops are done when the internal temp is 140-150 F.

Take the chops out of the skillet. Turn the heat up and the sauce should reach a sort of glaze consistency.