

Garlicky Sweet Pork Chops

w/Thyme Potatoes

(serves 4)



Step #1: Prep Thyme Potatoes

1. Cut 4 large red-skinned potatoes into bite-size pieces.
2. Season with 2 TBSP Olive Oil, 1/2 TBSP Salt and 2 TBSP Thyme. Mix well.
3. Place on baking sheet and set aside.

Step #2: Make Garlicky Sweet Rub

1. Add all ingredients to a bowl and stir well with a spoon.

Brown Sugar	½ Cup
Parsley	1 tsp
Garlic Cloves	4 garlic cloves, minced
Salt	¼ tsp

2. Firmly press pork chops into the rub and place on baking sheet with potatoes.
3. Place baking sheet in 350 oven for 25 min. Remove Pork Chops, increase to 400 and continue cooking until potatoes are to desired doneness (approx. 10-15 mins)