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Pork Chops with Apricot-Tomato Chutney

- 4 Boneless center-cut pork loin chops, trimmed of fat
- 1/4 Tsp salt
- 1/8 Tsp freshly ground pepper
- 1 Tbsp extra-virgin olive oil
- 1 (14.4 ounce) can diced fire-roasted tomatoes
- 1/4 Cup chopped dried apricots
- 1 Tbsp lemon juice
- 1/8 Tsp crushed red pepper
- 1 Tbsp chopped fresh thyme for garnish

- 1) Preheat oven to 350 degrees F.
- 2) Sprinkle pork chops with salt and pepper.
- 3) Heat oil in a large skillet over medium heat.
- 4) Add the pork chops and cook until browned, 1 to 2 minutes per side.
- 5) Transfer to an 8-inch-square glass baking dish.
- 6) Add tomatoes, apricots, lemon juice and crushed red pepper to the skillet and increase heat to medium-high.
- 7) Bring to a boil and cook, scraping up any browned bits, until the sauce thickens into chutney, 4 to 5 minutes.
- 8) Pour the chutney over the pork chops.
- 9) Bake the pork chops until just cooked through, 8 to 10 minutes.
- 10) Divide the chops and chutney among 4 plates and sprinkle with thyme.

Makes 4 Servings