

Balsamic Pork Chops

- 1 (6.2-ounce) package fast-cooking long-grain and wild rice mix
- 3 tablespoons all-purpose flour
- 1 teaspoon chopped fresh rosemary
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 6 (3/4-inch-thick) boneless pork chops

- 2 tablespoons butter or margarine
- 2 tablespoons olive oil
- 2 garlic cloves, pressed
- 1 (14 1/2-ounce) can chicken broth
- 1/3 cup balsamic vinegar
- Garnish: fresh rosemary sprigs

Cook rice according to package directions; keep warm.

Combine flour, 1 teaspoon rosemary, salt, and pepper. Dredge pork chops in flour mixture.

Melt butter with oil in a large skillet over medium-high heat; add garlic, and sauté 1 minute. Add pork chops, and cook 4 minutes on each side or until golden. Remove pork chops.

Add broth and vinegar, stirring to loosen particles from bottom of skillet. Cook 6 minutes or until liquid is reduced by half. Add pork chops, and cook 5 minutes or until done. Serve over rice. Garnish, if desired.

