

Honey Mustard Pork Chops

- 4 teaspoons Dijon mustard
- 4 teaspoons Honey
- 2 teaspoon olive oil
- 2 dash Thyme
- 2 dash Salt
- 2 dash Pepper
- 2 large Pork Chops



Original recipe makes 2 Servings

1. Combine mustard and honey, olive oil, thyme, salt, and pepper.
2. Brush 3/4 of mustard mixture over both sides of pork chops.
3. Place in a baking dish; bake at 450 degrees for 10 minutes.
4. Add remaining mustard mixture to pork chops and bake for another 5-10 minutes until done.