

# Pork Chops with Raspberry Chipotle Sauce and Herbed Rice

- Prep Time 15 min
- Total Time 25 min
- Servings 4

## Pork Chops

4 bone-in pork rib chops, about 3/4 inch thick  
1/2 teaspoon garlic pepper

## Raspberry-Chipotle Sauce

1/3 cup all-fruit raspberry spread  
1 tablespoon water  
1 tablespoon raspberry-flavored vinegar  
1 large or 2 small chipotle chiles in adobo sauce, finely chopped (from 7-oz can)



## Herbed Rice

1 package (8.8 oz) quick-cooking (ready in 90 seconds) whole-grain brown rice  
1/4 teaspoon salt-free garlic herb blend  
1/2 teaspoon lemon peel  
1 tablespoon chopped fresh cilantro

1. Sprinkle pork with garlic pepper. In 12-inch nonstick skillet, heat oil over medium-high heat. Add pork to oil. Cook 8 to 10 minutes, turning once, until pork is no longer pink and meat thermometer inserted in center reads 145°F. Remove from skillet to serving platter (reserve pork drippings); keep warm.
2. Meanwhile, in small bowl, stir raspberry spread, water, vinegar and chile; set aside. Make rice as directed on package. Stir in remaining rice ingredients; keep warm.
3. In skillet with pork drippings, pour raspberry mixture. Cook and stir over low heat about 1 minute or until sauce is bubbly and slightly thickened.

**Serve pork chops with sauce and rice.**