

Herb-Marinated Pork Chops
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Total Time: 40 minutes
Prep Time: 15 minutes
Cook Time: 25 minutes
Yield: 4 Servings

Ingredients

½ cup extra-virgin olive oil
¼ cup chopped pitted green olives
2 tablespoons minced shallot
2 tablespoons lemon juice
2 tablespoons chopped parsley leaves
½ teaspoon minced garlic
½ teaspoon dried oregano
3 thyme sprigs
Salt and pepper
4 (5-ounce) boneless pork loin chops, pounded very thinly (no thicker than ¼ inch)

Preparation

1. In a large shallow dish, combine all but 1 tablespoon of the oil with the olives, shallot, lemon juice, parsley, garlic, oregano and thyme sprigs. Season with salt and pepper and mix well.
2. In a 12-inch nonstick skillet, heat the remaining 1 tablespoon oil over medium-high. Season the pork chops all over with salt and pepper and add 2 pieces to the skillet. Cook until golden underneath, about 2 minutes, then flip and cook until golden on the second side and cooked through, 1½ to 2 minutes longer. Transfer to the marinade and turn to coat. Repeat with the remaining 2 pork chops.
3. Let the chops marinate, turning and basting occasionally, for 15 to 30 minutes. Serve right away, warm or at room temperature, or refrigerate and enjoy chilled within 3 days.