

# Mustard Pork Chops

## Ingredients

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- 6 Pork Chops (about 2 pounds)
- 4 t Olive Oil (plus 1 tablespoon)
- 1 c Hard Cider
- 2 T Grainy Mustard
- 2/3 c Heavy Cream
- 4 clv Garlic (minced)
- 1 lb Gnocchi
- 2 T Parsley (chopped)

## Instructions

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1. Cook gnocchi according to package instructions. Heat 1 tablespoon olive oil in a pan on low heat. Drain cooked gnocchi and add to the hot pan. Cook gnocchi on low heat for a 15 minutes to crisp up the exterior.
2. Meanwhile, heat 4 teaspoon of oil in a large pan, and then cook the chops over a moderately-high heat for about 4 minutes a side. Remove them to a warmed plate.
3. Pour the cider into the pan, still over the heat, to deglaze the pan, scrapping up all the bits. Add garlic then let it bubble away for a minute or so then add the mustard and stir in the cream. Pour the juices left over by the chops back into the sauce. Let the sauce continue cooking for 5 minutes then add chopped parsley.

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4. Plate each pork chop with some of the gnocchi.  
Pour sauce over each chop and gnocchi.