

Peach Pork Chops

INGREDIENTS

- 4-5 Pork chops
- Dijon mustard (1 tbsp)
- Peach or Apricot jam (2 tbsp)
- 1 can peach slices or equivalent in fresh
- Salt & Pepper

INSTRUCTIONS

Season with salt and pepper on pork chops, brown them in a pan, transfer to baking dish.

Sauce - dijon mustard (can't taste it in the dish, just don't let kids see you put it in), peach jam (I have substituted apricot double fruit just fine), and a big can of peach slices.

Pour sauce over pork chops and cook at 350 until they are done, roughly 30-45 min depending on thickness of chops.

Enjoy!