



## Olive on Tap Garlic Butter Pork Chops

Juicy, tender and flavorful pork chops cooked in a delicious garlic butter. Perfect weeknight meal for the family!

INGREDIENTS: 2 lb. boneless pork chops (about 4) \* coarse salt \* ground black pepper \* 6 tablespoon **Olive on Tap Garlic Butter Olive Oil** \* 4 sprigs fresh thyme, or 1 tsp dried thyme  
5 cloves garlic, minced

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Season both sides of the pork chops with salt and ground black pepper.

Heat a skillet on medium-high heat. Add the oil, and thyme.

Pan sear and cook the pork chops for about 3 minutes on each side, or until the surface turns light golden brown.

Add the garlic to the skillet. Continue to flip the pork chops around and saute the garlic until light brown.  
Season with more salt if desired.

Remove the pork chops from heat and serve immediately.

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