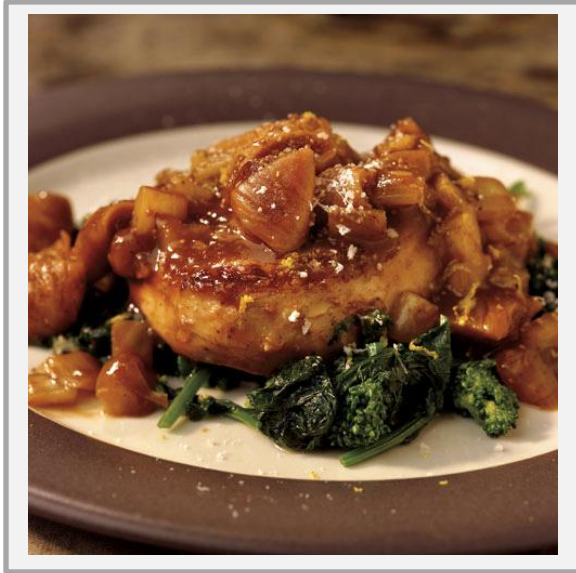


# Pan-Seared Pork Chops with Fennel and Figs



Makes: 4 servings



Total Time: 30 minutes

## Ingredients:

- 4 boneless pork chops (about 8 oz. each)
- Wegman's Pan Searing Flour
- 1 Tbsp. + 1 tsp. olive oil, divided
- 1 large fennel bulb (about 1 pound) trimmed, ½ inch dice
- 1 cup dried calimyrna figs, trimmed, quartered
- 1 Tbsp. Italian Classics Balsamic Vinegar
- 2 shallots, peeled, minced
- 1 container (8oz.) Food You Feel Good About Demi-Glace Brown Sauce (Prepared Foods)
- ¼ cup grated grana Padano cheese (Cheese Shop)
- 1 Tbsp. grated lemon rind

## PREPARATION

1. Preheat oven to 350 degrees.
2. Dust pork with pan-searing flour; pat off excess. Heat 1 Tbsp. olive oil in ovenproof skillet on medium-high on stovetop until oil faintly smokes; add pork. Turn over when pork changes color one-quarter of way up and seared sided has turned paper bag brown, 3-4 min. Repeat to sear both sides.
3. Place pan with pork in oven. Cook 6-8 min., until internal temp reaches 145 degrees. (Check by inserting thermometer halfway into thickest part of pork.) Remove from oven; transfer pork to clean platter and keep warm.
4. Transfer pan to stove top on medium-high; add remaining 1 tsp. olive oil and diced fennel to pan. Cook, stirring, 2 min. Add shallots and figs; cook, stirring, 2 min. Add vinegar and demi glace; cook, stirring, 2 min.
5. Return pork to pan and heat 1-2 min., until warmed. Sprinkle with cheese and lemon rind. Let rest 5 min. Serve warm.

### Chef Tip(s):

If sauce is too thick, add chicken broth, 1 Tbsp. at a time, until sauce reaches desired consistency.

