

Rosemary Dijon Pork Chops

Ingredients

2 6oz pork chops
2 tbsp Dijon mustard
2 tbsp red onion, chopped
2 tsp kosher salt
½ tsp freshly ground black pepper
1 clove garlic, minced
2 tbsp coarsely chopped rosemary leaves, plus a few sprigs for garnish

Method

Evenly rub entire pork chops with the Dijon mustard followed by the onion, salt, pepper, and garlic. Make sure to really rub in the spices, and then sprinkle the rosemary evenly all over the top.

Place the pork chops in the convectionware.

Secure the lid of the convectionware lid and place in a 450 degree oven for 20 minutes.