

Pomegranate Citrus Glazed Pork Chops

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- 4 pork loin chops (bone in or out)
- 1 cup orange juice
- 2 cups pomegranate juice
- 1 tbsp Ginger
- 1 tbsp Garlic salt
- 1 tbsp Onion powder
- 1 tsp paprika
- 1 TBSP corn starch
- 1 Tbsp Olive Oil
- 1 cup pomegranate arils (Seeds)

These are super easy! Not to mention delicious!

Preheat oven to 350 degrees.

Mix spices in a small bowl (ginger, garlic salt, onion powder and paprika.)
Rub spices into both sides of the pork chops.

Place about 1 TBSP olive oil in a large skillet on medium heat.

Sear both sides of the pork chops, (About 2 minutes per side), And place in a large baking dish.

In the large skillet add 1 cup pomegranate juice and 1 cup orange juice. Heat on medium stirring up the cooked on bits of pork. After cooking for 1 minute, remove 1 cup of the sauce and pour over pork chops.

Bake pork chops for about 20 minutes or until done depending on the thickness of the chops.

While pork chops are baking continue to cook sauce in skillet adding the remaining 1 cup pomegranate juice, and ¼ cup pomegranate arils. Stir in the corn starch to thicken the sauce. Once sauce is thick, keep on low heat until pork chops are finished.

Serve with white rice, and pour sauce over pork chops. You can then sprinkle with some pomegranate arils.

This is so mouth watering! Perfect for Sunday or when having company. Easy enough for any night of the week!