

# Roasted Apricot Glazed Pork Loin Chops

## Ingredients:

- 2 tsp canola oil
- 1 medium shallot, finely chopped
- 8 fresh apricots, pitted and thinly sliced
- 2 tablespoons brown sugar
- 2 tablespoons soy sauce \*
- 1 tablespoon minced fresh sage
- 1/2 cup white wine (like Chardonnay)
- 4 pork loin chops, about 1 inch thick
- 1 lb green beans, trimmed and cut into 2 inch pieces
- 2 cloves garlic, minced



## Directions:

1. In a medium saucepan, heat 1 tsp of canola oil over medium heat. Add the shallot, and cook for about 2 minutes, or until fragrant and browning. Add in the apricots, brown sugar, soy sauce, sage, wine, and 1/2 cup water. Bring to a boil, reduce to a simmer, and cook for about 25 minutes, stirring occasionally. When thick and shiny, remove from heat and let cool.
2. Pour half the glaze over the pork chops and let marinate in the refrigerator for at least an hour. Ideally, you're looking at about 4 hours here, or even overnight.
3. Preheat the broiler. Line a baking sheet with foil and place pork chops on top. Broil the chops for about 7-8 minutes per side, or until just cooked through.
4. Meanwhile, in a medium sauté pan, heat additional tsp canola oil. Add the green beans and garlic to the pan, and sauté for about 5-7 minutes. Add 1/4 cup water to the pan and bring to a boil. Place lid over the top and let steam about 2 minutes.
5. Serve pork chops with green beans and reserved half of the glaze.

\*To make this dish gluten-free, use gluten-free soy sauce.