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Raspberry Pork Loin with Rice

Prep Cook Time: 45 minutes

SERVES 4

Ingredients:

1.5 lbs pork loin chops
½ cup chicken broth
2 tablespoons wine vinegar
1 tablespoon soy sauce
½ cup raspberry jam
1 cup fresh raspberries
Box of white rice
Spray oil
Salt & Pepper

Steps

1. Cook rice according to package directions.
2. Meanwhile, pound chops with meat mallet until thin. Sprinkle chops with salt & pepper.
3. Spray medium skillet with spray oil. Brown chops on both sides. Add chicken broth, vinegar & soy sauce. Simmer for 10 minutes, covered.
4. Uncover pan & remove pork. Add jam to sauce and stir. Return pork and simmer for 4 minutes.
5. Serve chops over rice and sprinkle with sauce and fresh raspberries.