

# **Pork Chops with Cherry Tomatoes and Green Beans**

Dash Magazine - April 2012

**Servings: 4**

**Preparation Time: 10 minutes**

**Start to Finish Time: 25 minutes**

**4 bone-in center-cut pork chops**

**1 teaspoon salt**

**1/2 teaspoon pepper**

**2 tablespoons olive oil**

**2 cups green beans**

**1 1/4 cups cherry tomatoes**

**2 tablespoons butter**

Season the pork chops with 1/2 teaspoon of salt and 1/4 teaspoon of pepper.

Heat the oil in a large skillet over medium heat for 1 minute. Add the chops and brown for 8 minutes or until done, turning once. Remove to a plate and keep covered.

In the same pan, saute' the green beans and tomatoes for 5 minutes or until they soften. Add the butter and cook until it melts.

Season with 1/2 teaspoon of salt and 1/4 teaspoon of pepper.

Serve the chops with the green beans and tomatoes.

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Per Serving (excluding unknown items): 138 Calories; 13g Fat (78.7% calories from fat); 1g Protein; 6g Carbohydrate; 2g Dietary Fiber; 16mg Cholesterol; 599mg Sodium. Exchanges: 0 Grain(Starch); 1 Vegetable; 2 1/2 Fat.