Pork Chops with Arugula Pesto

Makes: 4 servings
Prep Time: 10 minutes Cook Time: 25 minutes
Total Time: 35 minutes

Ingredients

- 4 pork chops, 1-inch thick, bone-in
- Kosher salt
- Freshly cracked black pepper
- 2 cups baby arugula
- 1 cup chopped basil
- 2 cloves of garlic, chopped
- 1/4 cup chopped walnuts
- 1 tsp lemon zest
- 1 tsp lemon juice
- Extra-virgin olive oil
- 1 head cauliflower, cut into florets

Instructions

Preheat oven to 425°F. Pat each pork chop dry with a paper towel and season generously with salt and pepper on both sides. Set aside.

In the bowl of a food processor, add arugula, basil, garlic, walnuts, lemon zest, lemon juice, 1/2 cup olive oil, 1/2 teaspoon salt and 1/4 teaspoon pepper. Pulse until finely chopped but the sauce still maintains some texture.

Line a sheet pan with parchment paper. Toss cauliflower florets with 1 tablespoon olive oil and season with 1 teaspoon salt and 1/2 teaspoon pepper. Roast for 25 minutes until golden brown and tender.

Meanwhile, preheat a large cast iron pan over high heat. Add 1 teaspoon olive oil to the pan and add two pork chops. Sear on high for 5 minutes on each side. Remove the pork chops to rest while you cook the last two pork chops. Some suggest to cover meat with foil while it's resting, but in this case I

don't suggest it. The steam will soften the delicious crispy edges of the pork chops.

Serve pork chops with a drizzle of the arugula pesto and roasted cauliflower.

Recipe by Delish.com