

Garlic Festival Pesto Pork Chops



Prep Time: 5 minutes

Cook Time: 10 minutes

Total Time: 15 minutes

Yield: 4 servings

Ingredients:

1 1/2 lbs pork chop (boneless)

4 tbsp flour

4 tbsp **Garlic Festival Garlic Pesto**

Garlic Festival Fire Roasted Garlic Oil

Salt

Pepper

Directions:

- 1) Put flour, salt and pepper on a plate and combine.
- 2) Dredge both sides of pork chops in flour and shake off any excess.
- 3) Coat a grill or skillet with the **Garlic Festival Fire Roasted Garlic Oil** and preheat on medium-high.
- 4) Add the chops and brown on each side for two minutes.
- 5) After they are browned, spread the **Garlic Festival Garlic Pesto** sauce over the chops and place lid over chops or close your BBQ.
- 6) Continue cooking for an additional two minutes or until they reach 160 degrees.
- 7) The chops will be juicy and not dried out.

Products In This Recipe



Fire Roasted Garlic Oil

★★★★★ 1 Review(s)

Price: \$8.99



Garlic Festival Foods
Garlic Pesto

★★★★★ 2 Review(s)

Price: \$7.99

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