

This Balsamic Peach Pork Recipe is a Summer Dinner Dream

Balsamic Peach Pork Chops with Blue Cheese



TIME
30 min

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INGREDIENTS

- 1 pound pork chops
- $\frac{1}{2}$ cup balsamic vinegar
- 2 tbsp apricot preserves (or honey)
- 2 tsp Dijon mustard
- 2 cloves garlic, minced or grated
- 1 tsp chopped fresh thyme (optional)
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ tsp black pepper
- 2 large peaches, sliced
- ... cup crumbled blue cheese or feta (optional)

DIRECTIONS

- 1.** Marinate the Pork: In a small bowl, mix together balsamic vinegar, apricot preserves, Dijon mustard, garlic, thyme, salt, and pepper.
- 2.** Pour half of this mixture over the pork chops in a zip-top bag or bowl. Marinate for at least 20 minutes-or up to overnight in the fridge for deeper flavor.
- 3.** Sear the Pork Chops: Heat a skillet over medium-high heat and add a touch of oil. Remove pork chops from the marinade, shaking off excess.
- 4.** Sear for 3-5 minutes per side (depending on thickness) until cooked through and golden. Remove and set aside to rest.
- 5.** Make the Balsamic Peach Glaze: Pour the reserved balsamic mixture into the skillet. Simmer for about 3 minutes, stirring, until slightly thickened.
- 6.** Add the peach slices and cook for another 2 minutes, until just tender but still holding shape.
- 7.** Assemble and Serve: Plate the pork chops and spoon the peach balsamic glaze over the top. Finish with a sprinkle of blue cheese or feta.

TIPS FOR SUCCESS

Don't skip the rest time for pork-it locks in juices.

Use ripe but firm peaches so they don't turn mushy in the pan.

Deglaze the skillet with a splash of extra vinegar if needed for flavor boost.

For a smoky twist , grill the pork chops instead of pan-searing. ?

