Spicy Tropical Chutney Pork Chops

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🍴 Yield: ·6-8 Pork Chops   🕐 Total Time: 40 mins   🍽 Course: Appetizer, Dinner, Side Dish

Ingredients

- ·2 lbs pork tenderloin, fat trimmed and sliced into 1" thick chops
- ·3 tbsps butter
- ·1/4 tsp black pepper
- ·2 tbsps mild curry powder
- ·1 1/3 cup heavy cream
- 1 3/4 cup Noxx Caribbean Taste mango, pineapple & scotch bonnet pepper chutney

INSTRUCTIONS

1. In a large frying pan on medium heat, melt the butter.

2. Allow it to reduce for a couple of minutes so it just starts to gently brown. You don't want burnt butter though so be careful! Slightly browning the butter gives this recipe a nice velvety richness.

3. Turn down the heat to med-low.

4. Add the black pepper and curry powder to the butter and use a whisk to combine.

5. Now, add your pork chops to the pan. Turn up the heat to Medium. Brown each side of the pork chops so they're golden. (Takes about 6 minutes on each side – just watch it though).

6. Put a lid on the pan and simmer for 10 minutes on LOW.

7. Using tongs, carefully remove the pork chops from the pan and place them on a plate – set aside.

8. Next, using a whisk combine the heavy cream and mango, pineapple & scotch bonnet chutney with the contents of the frying pan.

9. Turn the heat up just a little bit and continue to whisk as the sauce thickens up a bit.

10. Return the pork chops to the pan and simmer in the sauce for 10 minutes, while covered with a lid.

11. Serve the chops with rice and veggies.