

# OVEN ROASTED PORK CHOP ALAMANDINE

USING CREAMY DIJON MUSTARD WHITE WINE SAUCE

Serves:  
about

3

Total Time:

20 min



## INGREDIENTS

1/2 bottle (4 oz)

Blount Clam Shack  
Creamy Dijon  
Mustard White  
Wine Sauce



1 lb  
Pork  
Chops



3/4 cup  
Green  
Beans



1 bag  
Baby  
Potatoes



1/4 cup  
Sliced  
Toasted  
Almonds



1 tbsp  
Butter

+ these  
pantry  
items:

Salt  
Pink  
Peppercorn  
Montreal  
Spice

## COOKING INSTRUCTIONS

### 1 PREP

- Preheat oven to 375°F
- Wash and dry all produce.
- Trim ends off **green beans**.
- Halve **baby potatoes**.
- Pat **pork** dry and season with **salt**.

### 2 COOK

- Preheat an oven-safe, non-stick pan on medium/high heat.
- Add **butter**, allow to melt.
- Add the **potatoes** and **green beans**; sauté on medium/high heat for 5 minutes.
- Add **almonds**, **pink peppercorn** and the **Creamy Dijon Mustard**

### STEP 2 CONTINUED...

**White Wine Sauce** heat until contents begin to simmer.

- Remove from heat and sprinkle with **Montreal Spice**, place in the oven for 10–15 minutes.
- Remove pan from oven and set aside.
- Place the **pork chops** in a heavy bottom pan and then into the oven until fully cooked.\*

### 3 FINISH & SERVE

- Let the **pork chops** rest for 5 minutes prior to serving with finished vegetables.

*\*Pork is fully cooked when internal temperature reaches 145° F.*



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