

Pork Chops with Sautéed Zucchini



✓ **WHY THIS RECIPE WORKS:** A flavorful compound butter of chives, whole-grain mustard, and lemon juice melts quickly on the hot pork chops.

PORK CHOPS WITH SAUTÉED ZUCCHINI AND MUSTARD BUTTER

Serves 4

4 tablespoons unsalted butter, softened	Salt and pepper
2 tablespoons minced fresh chives	4 (8- to 10-ounce) bone-in pork rib chops, ½ inch thick, trimmed
1 tablespoon whole-grain mustard	1 tablespoon vegetable oil
1 teaspoon lemon juice	1 ½ pounds zucchini, trimmed and sliced ¼ inch thick
⅛ teaspoon cayenne pepper	

1. Combine butter, chives, mustard, lemon juice, cayenne, and ⅛ teaspoon salt in small bowl; set aside.
2. Pat pork dry with paper towels and season with salt and pepper. Heat oil in 12-inch skillet over medium-high heat until just smoking. Add pork and cook until well browned and cooked through, about 4 minutes per side; transfer to large platter and tent with foil.
3. Add zucchini, ½ teaspoon salt, and ½ teaspoon pepper to now-empty skillet and cook, stirring occasionally, over medium-high heat until tender, 5 to 7 minutes. Transfer zucchini to platter with pork chops. Dollop mustard butter over pork. Serve.

TEST KITCHEN NOTE: To make sure they cook at the same rate, look for rib chops of similar thickness.