



Pork Chops with Cherry Tomatoes & Green Beans

- 4 bone-in center-cut pork chops
- 1 tsp salt, divided
- $\frac{1}{2}$ tsp pepper, divided
- 2 Tbsp olive oil
- 2 cups green beans
- $1\frac{1}{4}$ cups cherry tomatoes
- 2 Tbsp butter

1. Season pork chops with $\frac{1}{2}$ tsp salt and $\frac{1}{4}$ tsp pepper.
2. Heat oil in a large skillet over medium for 1 minute. Add chops and cook, turning once, until browned and cooked through, about 8 minutes. Remove to a plate and keep covered.
3. In same pan, cook green beans and tomatoes until tender, about 5 minutes. Add butter and remaining salt and pepper. Serve chops with green beans and tomatoes. **Serves 4**