

PORK WITH ROSEMARY LENTILS AND BRAISED ONIONS (Every Day With Rachael Ray, February 2011)

4 1/2-inch bone-in pork loin chops (about 1 2/3 lbs)
7 cloves garlic, coarsely chopped
6 Tbsp olive oil
2 onions, halved and sliced
3 Tbsp balsamic vinegar
salt and pepper
1 c. lentils, rinsed
2 tsp chopped fresh rosemary

Preheat the oven to 425°F. In a ziploc bag, rub pork chops with two-thirds of the garlic and 2 Tbsp olive oil; refrigerate. In glass baking dish, combine the onions, vinegar, 2 Tbsp olive oil and 1/2 c. water. Cover and bake until liquid is almost completely reduced, about 50 minutes; season with salt and pepper.

Meanwhile, in a medium saucepan, combine 2 c. water, lentils, rosemary, and remaining garlic. Bring to a boil, then lower the heat and simmer until lentils are tender and the liquid is absorbed, about 25 minutes. Stir in 1 Tbsp olive oil, season with salt and pepper.

In a large skillet, heat remaining 1 Tbsp olive oil over medium-high heat. Add pork chops and cook, turning once, until golden and just cooked through, about 8 minutes; season with salt and pepper. Serve pork chops on a bed of lentils topped with onions. Serves 4.