

PORK, PROSCIUTTO, AND PEAS



Gordon
**RESTAURANT
MARKET**

Ingredients Yield: 4 servings

Reorder No.	Description	Amount
706043	Boneless Center-Cut Pork Chops	4
424307	Kosher Salt	to taste
758521	Extra-Virgin Olive Oil	3 Tbsp.
227528	GFS® All Purpose H&R Flour	¼ cup
808200	Shallot, finely chopped	1 large
Market Item	Fresh Sage Leaves	8
Market Item	Dry White Wine	½ cup
261564	Hearthstone® Chicken Broth	1 ¼ cups
207623	Prosciutto, sliced	3 oz.
799091	Fontina Cheese, grated	1 cup
164259	Primo Gusto® Imported Parmesan Cheese	¼ cup
232852	Peas, frozen	10 oz.

Preparation Instructions

Wash hands.

Preheat the broiler. Season the pork with salt. Heat 2 tablespoons olive oil in a large ovenproof skillet over medium-high heat. Working in batches, dredge the pork in the flour and add to the skillet; reserve the flour. Cook until browned and the internal temperature reaches a minimum of 145°F. Transfer to a plate.

Reduce the heat to medium; add the shallot to the skillet and cook, stirring, until soft, 3 minutes. Increase the heat to medium high. Add the sage and 2 teaspoons of the reserved flour. Cook until sizzling, 30 seconds. Add the wine and bring to a boil. Cook until reduced by half, approximately 2 minutes. Add 1 cup broth; return to a boil and cook until thickened, approximately 2 minutes. Add the pork; return to a simmer. Top each chop with a prosciutto slice, then the cheeses. Broil until bubbling, 1 to 2 minutes.

Heat the remaining 1 tablespoon olive oil in a small saucepan over medium heat. Add the chopped prosciutto; cook until crisp, 1 to 2 minutes. Add the peas, the remaining 1/4 cup broth and 1/4 teaspoon salt. Cover; cook until the peas are tender, 5 minutes. Uncover; increase the heat to medium high. Cook until the liquid is reduced, 1 minute. Serve with the pork.