Apricot Glazed Pork Chops

Cooking time
25-40 minutes

Ingredients
- 1 cup wild rice
- ½ cup pecans
- 2 tsp canola & olive oil blend
- 2 bone-in pork chops (1 inch thick)
- 1 tsp kosher salt
- ½ tsp black pepper
- ½ cup apricot preserves
- 1 Tbsp balsamic vinegar
- 3 Tbsp fresh dill
- 3 Tbsp unsalted butter

Equipment Needed
- Saucepan
- Skillet
- Cutting board
- Baking sheet
- Kitchen tongs
- Knife

Designed, tested, and approved by Chef Lora Sendik

Let’s Make a Meal™ is a restaurant-quality meal that you can make at home. Instead of hunting for a recipe, making a shopping list, and buying a whole jar or bottle when you only need a little, we included exactly what you'll need to create a meal for two. So grab a glass of wine and start cooking!
After the rice has cooked for 10 minutes, heat the oil in a skillet over medium high heat. Season the pork chops with salt and pepper and cook until browned and cooked through, approximately 6–8 minutes per side.

Add the apricot preserves and vinegar to the skillet and cook to coat the pork evenly with the glaze, about 1–2 minutes per side.

Preheat oven to 350°F. Place 2 cups of water in a medium saucepan. Add the wild rice and 1 tablespoon of the butter. Bring water to boil, reduce heat to medium low, cover, and cook until rice is fully cooked (about 25–30 minutes). Place the pecans on a baking sheet and toast in the oven for 6–8 minutes or until fragrant.

Chop the fresh dill and pecans finely. Add the pecans, dill, remaining butter, ½ tsp salt and ¼ tsp black pepper into the cooked rice. Stir to combine.

Place the rice on two plates and top with the glazed pork chops.

Show us your finished dish! Post a photo on social media, tag Standard Market (@StandardMarket), and use the hashtag #letsmakeameal.