**Sweet Mustard Baked Pork Chops**

RECIPE



**INGREDIENTS**

* 24 pork chops
* 5 cup Italian salad dressing
* 2 ½ cup brown sugar
* 2 ½ cup Dijon mustard
* Salt and pepper to taste
* Optional Ingredients:

parsley

**DIRECTIONS**

1. Preheat oven to 375 degrees F. Spray a 2” pan with non-stick spray and set aside.
2. Pat pork chops dry with a paper towel, and season on both sides with salt and pepper.
3. Place pork chops in prepared pan.
4. In a large measuring cup or bowl, whisk together salad dressing, brown sugar, and Dijon mustard. Pour over pork chops.
5. Bake uncovered until pork reaching an internal temperature of at least 145 degrees – about 40-50 minutes.
6. Loosely cover pork with foil and allow to rest for at least 5-10 minutes.
7. Garnish with fresh parsley just before serving.

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| **Prep Time:** 5 minutes | **Cook Time:** 40-50 minutes | **Total Time:** 45-55 minutes | **Yield:** 24 servings |