

Cinnamon Sirloin Chops with Peach Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
4		boneless sirloin pork chops - 1/2" thick
1	teaspoon	vegetable oil
1/2	teaspoon	paprika
1/2	teaspoon	flour
1/2	teaspoon	salt
1/4	teaspoon	cinnamon
1/4	teaspoon	ground allspice
1	teaspoon	prepared mustard
16	ounces	sliced peaches - drained

Combine paprika, flour, salt, cinnamon and allspice. Sprinkle on both sides of chops.

Heat oil in a skillet over med-high heat. Brown chops about 2-3 minutes per side, remove from skillet.

Add peaches and mustard to pan, cook and stir, scraping up any brown bits. Return chops to pan, cover and simmer for 5 minutes until chops are 145, followed by a 3 minute rest time.