

THE OLIVE AND THE GRAPE

440-257-0778 www.theoliveandthegrape.biz

CHOPS WITH POLISH SEASONING and LINGUINI

4-6 oz. boneless pork chops (bone in chops can be used)

3 tsp. **POLISH SEASONING**

1 large onion, sliced

1 c. mushrooms, sliced

2 TB. **olive oil**

Rossi Pasta **Leek and Onion Linguini** (cooked)

Balsamic Vinegar for deglazing

In a pan large enough for the pork chops, as well as onions and mushrooms, sauté onion and mushrooms in 1 T. olive oil. Sprinkle with 1 t. Polish Seasoning. Wash the chops and pat dry. Season both sides with KRAKOW POLISH SEASONING. Add the chops to the pan, cook about 7 minutes per side for regular cut chops. Use a little water or balsamic vinegar to deglaze the pan, then toss the linguini with the tasty drippings. Serve the pork, mushrooms and onions on a bed of linguini.

Items in **bold italic** are available at THE OLIVE AND THE GRAPE, Mentor and Cleveland, OH

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