

# Orange-Topped Chops

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*Simple, surprising, and delicious!*

## Ingredients:

2 tablespoons olive oil  
6 pork chops, ½-inch thick  
1 (11-ounce) can mandarin oranges, drained  
1 cup chicken broth  
½ teaspoon ground cloves  
½ teaspoon salt  
¼ teaspoon black pepper

## Directions:

- 1) Heat oil in a large skillet over medium. Add chops and cook until browned on both sides, about 8 minutes total.
- 2) Add oranges, broth cloves, salt, and pepper to skillet; cover and cook until juices run clear, about 30 minutes.