

Rosemary Garlic Pork Chops with Chickpeas

Ingredients:

- 4 center-cut bone-in pork rib chops
- ¼ cup extra-virgin olive oil
- 1 teaspoon finely chopped fresh rosemary, plus 2 sprigs
- 1 teaspoon finely grated lemon zest
- Kosher salt
- black pepper
- 1-19 ounce can chickpeas, drained and rinsed
- 6 cloves garlic, smashed
- ½ cup sliced jarred roasted red peppers
- 1/3 cup low-sodium chicken broth
- parsley, chopped, for garnish

Directions:

1. Toss the pork chops with 1 tablespoon olive oil, the chopped rosemary and grated lemon zest on a foil lined rimmed baking sheet: season generously with salt and pepper.
2. Toss the chickpeas, garlic, roasted red peppers and rosemary sprigs with the remaining 3 tablespoons olive oil, ½ teaspoon salt and black pepper. Scatter around the pork chops. Pour the chicken broth over the chickpea mixture.
3. Bake 10-15 minutes until pork is almost done. Broil, stirring the chickpea mixture once and rotating the baking sheet halfway through, until a thermometer inserted into the pork registers 145°F, 4-5 minutes.
4. Sprinkle with parsley before serving.