



Sheet Pan Pork & Veggies

Serves 2-4

2 Large Pock Chops, Boneless or Bone-in
1 Lg Red Onions, Roughly Chopped
1 Head Cauliflower, in Medium Pieces
6 Lg Carrots, Sliced into Bite Size Pieces
8 Oz Sliced Mushrooms of Your Choice
2 Tbsp Olive Oil
1 Tbsp Ground Ravensview Rosemary Garlic
Drizzle of Balsamic Vinegar, if Desired

Preparation:

Preheat oven to 375°.

On a parchment lined sheet pan, add the veggies, sprinkle with half of the olive oil and add 1/2 tbsp of the Ravensview Rosemary Garlic. Toss and spread out.

On same or separate sheet pan, rub the pork chops with olive oil and the remainder of Ravensview Rosemary Garlic on both sides.

Place in oven and bake for approximately 30 minutes. Turn chops and veggies half way through cooking.

Remove and drizzle a little bit of balsamic vinegar on top of veggies and gently mix.

Plate and serve! So easy and so flavorful!

Enjoy!