

French Onion Pork Chops

Ingredients

1 tablespoon olive oil
4 large sweet onions, sliced
7-8 fresh thyme sprigs (plus additional for garnish, if desired)
1 teaspoon salt (plus additional for the pork chops)
 $\frac{1}{2}$ teasspoon pepper (plus additional for the pork chops)
1 tablespoon butter
 $\frac{3}{4}$ cup beef stock (I use low-sodium)
 $\frac{1}{4}$ cup dry red wine
4 boneless pork chops (seasoned with salt and pepper)
4 teaspoons Dijon mustard
4 ounces shredded Swiss chees

Instructions

-Preheat oven to 325 degrees.
-In a large, oven proof skillet over medium heat, carmealize the onions in the olive oil along with the thyme sprigs (about 15 minutes), stirring occasionally. Add the beef broth, butter, salt and pepper.
-Simmer to reduce the broth (about 5 minutes).
-Remove the carmalized onions to a bowl and keep warm, Wipe out the skillet with a paper towel.
-Pat the chops with a paper towel to dry. Spread Dijon mustard on both sides of the chops and season each with salt and pepper to taste.
-Return the skillet to medium/high heat and brown the pork chops on both sides (approximately 3 minutes per side). Remove chops to a plate.
-Deglaze the skillet with the red wine, making sure to scrape up the brown bits on the bottom of the skillet. Return the caramalized onions to the skillet along with the browned pork chops.

-Place the skillet in a preheated oven and cook for 25 minutes. Remove the skillet from the oven and top each chop evenly with the cheese. Return the skillet to the oven and cook until the cheese is lightly browned and melted (about 5 minutes).

-Garnish with additional thyme, if desired. Serve and enjoy.

Source : allrecipes.com