

# HOW TO INSTANT POT

# HONEY BALSAMIC PORK CHOPS

Pork Chops with a Savory Kick You'll Love!

## Ingredients

- 4 pork chops (boneless or bone-in, 3/4-inch (2-cm) thick)
- salt and pepper to taste
- 1/4 cup preferred cooking oil
- 1/2 cup honey
- 1/2 cup balsamic vinegar
- 1 tbsp garlic, minced
- 1 tsp dried parsley

## Directions

- Season your pork chops with salt and pepper. Melt cooking oil in stainless steel pot of your Instant Pot using the Saute feature.
- Sear the pork chops on each side for 1 minute.
- Add in the remaining ingredients, press the Keep Warm/Cancel button and stir.
- Secure the lid, close the pressure valve and press the Poultry button (high pressure, 15 minutes).
- All the cooking cycle to complete. Quick-release the pressure valve and remove the lid when safe to do so.
- Serve warm.

Makes 4 servings