

Mediterranean Pork Chops Sheet Pan Dinner

3 tablespoons olive oil
Juice from one large lemon
2 teaspoons minced garlic
2 tablespoons fresh chopped oregano (2 teaspoons dried)
1 teaspoon ground black pepper
2 teaspoons Kosher salt
3 to 4 thick pork chops, any kind
1 pound baby potatoes (cut any large ones in half)
1/2 pound asparagus
Parmesan cheese (optional)

In a small bowl, whisk together the olive oil, lemon juice, garlic, oregano, pepper, and salt. Place pork chops in zip-top bag, then pour all but a couple tablespoons of marinade over chops. Reserve the rest. Seal the bag and squish around to coat. Refrigerate for one to four hours.

When ready to cook, preheat oven to 425 degrees. Combine the potatoes and vegetables in the reserved marinade. Add the potatoes to a lightly oil-sprayed sheet pan.

Place potatoes in oven and bake for 20 minutes. Remove pan and add the pork chops and vegetables then return to oven. Cook for another 25 minutes, or until pork registers 140 degrees in the thickest part of a chop. Bump the oven to broil. Since I have a bottom broiler, I have to remove the pan so at this point I decided to grate some Parmesan cheese over everything, but that's optional. Broil for a few minutes, remove from oven and serve!