

## Sautéed Pork Chops and Grapes with Mustard Sauce

4 boneless pork chops, ½ inch thick, trimmed of any fat  
Salt and ground pepper  
Flour, for dredging the pork chops  
1 ½ Tbsp vegetable oil, divided  
¼ cup finely chopped yellow onion  
1 cup seedless red or green grapes, halved  
¼ cup dry white wine or white grape juice  
¾ cup low-sodium chicken broth  
½ tsp dark brown sugar  
1 Tbsp Dijon mustard

Season the pork chops on both sides with salt and pepper. One at a time, dip the pork chops in the flour, coating them well on both sides, but shaking off the excess. In a large skillet over medium-high, heat 1 Tbsp oil. Add the chops to the pan and cook until lightly browned on the first side, about 2 minutes. Add the remaining oil to the skillet, turn the chops and cook for 1 minute on the second side. Transfer them to a plate and cover loosely with foil. Add the onion and grapes to the skillet, reduce the heat to medium-low and cook, stirring often, until the onions are golden brown, about 3-4 minutes. Increase the heat to high, add the wine and bring to a boil. Simmer, stirring, until the wine is reduced to 1 tablespoon. Add the broth and sugar and simmer until the broth is reduced by half. Reduce the heat to medium-low, return the pork to the skillet, along with any juices that have accumulated on the plate and simmer very gently, turning the pork several times, for 1 minute. Transfer each pork chop to a serving plate. Add the mustard to the sauce, whisking, then season with salt and pepper. Pour the sauce evenly over each portion and serve immediately.