

Pork Chops with Chipotle Sauce

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Ingredients:

- 4 Pork Chops about 1 inch thick
- 2 chipotle peppers roasted (you can use them from a can)
- 6 green onions chopped
- 1 garlic clove
- ½ cup dense cream
- 1 tablespoon granulated chicken bouillon
- 1 tablespoon cooking oil
- salt and pepper to taste

Preparation:

Sprinkle salt and pepper to pork chops. Combine onions, cream, garlic and chipotle peppers in a food processor. In a medium saucepan heat ½ tablespoon of oil and pour the sauce seasoned with the chicken bouillon let it boil for about 1 to 2 minutes and turn off the heat. In a skillet heat the other ½ tablespoon of oil and brown the pork chops, then cover until well done or until desire doneness. Serve the sauce over the pork chops.