

# Paprika-Spiced Pork Chops with Spinach Sauté

Source: Realsimple.com

Serves 4 | Hands-On Time: 20m | Total Time: 25m

## **Ingredients**

1 tablespoon olive oil

4 bone-in pork rib chops (about 1 inch thick; 2 pounds total)

1 teaspoon paprika

kosher salt and black pepper

4 scallions, sliced

1/4 cup golden raisins

1 10-ounce package spinach (about 16 loosely packed cups)

1 tablespoon fresh lemon juice

## **Instructions**

Heat oven to 400° F. Heat the oil in a large skillet over medium-high heat.

Season the chops with the paprika, 1/2 teaspoon salt, and 1/4 teaspoon pepper and cook until browned, 2 to 3 minutes per side.

Transfer the chops to a rimmed baking sheet and roast in the oven until cooked through, 10 to 12 minutes.

Meanwhile, return the skillet to medium heat. Add the scallions and raisins and cook, stirring, for 30 seconds.

Add the spinach and 1/4 teaspoon each salt and pepper. Cook, tossing, until just wilted, 1 to 2 minutes. Stir in the lemon juice. Serve with the chops.

### *Nutrition Information:*

*Calories 301; Fat 14g; Sat. Fat 4 g; Chol. 81 mg; Sodium 485 mg; Protein 34 g; Carbohydrate 12 g; Sugar 6g; Fiber 3g; Iron 3 mg*