Pork Chops with Soy Mushroom Gravy
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Ingredients:
2 Tbsp vegetable oil
4 Pork chops
¼ Tsp salt
¼ Tsp pepper
10 oz shiitake mushrooms
1 Cup chicken broth
3 Tbsp soy sauce
1 Tbsp rice vinegar
1 Tbsp sesame oil
2 Tsp cornstarch
8 oz snow peas

Directions:
1. Heat oil in large skillet.
2. Add pork and cook 4 minutes or until both sides are browned
3. Remove pork, set aside on a plate
4. Add mushrooms, cook 3 minutes
5. Whisk chicken broth, soy sauce, rice vinegar, sesame oil, and cornstarch together
6. Add liquid to skillet, add snow peas
7. Add pork back to skillet and cook until pork is 145 degrees