

Barbecue Pork Skillet with Citrus Slaw

This is a quick way to serve up tangy barbecue flavor in a hurry from your stovetop. Serve these saucy chops with warm dinner rolls and [Citrus Slaw](#).

5 minutes prep, 10 minutes cook

Ingredients:

4 Pork Chops, 3/4-inch thick
1 teaspoon vegetable oil
1/4 cup Italian dressing
1/4 cup barbecue sauce



Cooking Instructions:

Heat oil in large skillet over medium-high heat and brown chops about 1 minute on each side. Add remaining ingredients to pan, stirring to blend. Cover and simmer for 5-8 minutes until internal temperature on a thermometer reads 145 degrees Fahrenheit, followed by a 3-minute rest time.

Slaw Recipe:

1/2 cup mayonnaise
2 tablespoons frozen orange juice concentrate, thawed
1 teaspoon sugar
1/4 teaspoon salt
1/4 teaspoon black pepper
3 cups cabbage, (red OR green), shredded
1 cup carrots, shredded
1/2 green bell pepper, thinly sliced
2 tablespoons golden raisins

Stir together mayonnaise, orange juice concentrate, sugar and salt and black pepper. Stir in shredded cabbage, carrot, green bell pepper, and golden raisins. Mix to coat, cover and keep in refrigerator until ready to serve.

Serves 4 to 5.