

Seasonal Eating

Pork Chops with Molasses Sweet Potatoes and Cauliflower

3 small sweet potatoes, peeled and cut into 3/4" cubes
4 tablespoons olive oil, divided
2 tablespoons molasses
1/4 teaspoon ground ginger
1/4 teaspoon ground cinnamon
1/8 teaspoon ground cloves
Kosher salt, divided
1/2 head cauliflower, cut into 1" florets
1/4 teaspoon kosher salt
Black pepper, divided
4 cloves garlic, pressed and divided
2 thick cut boneless pork chops (about 3/4"-1" thick)
1 teaspoon finely chopped fresh rosemary

In a medium bowl, toss together sweet potatoes, 1 tablespoon olive oil, molasses, ginger, cinnamon, cloves and a large pinch of kosher salt. Pour onto one end of a parchment lined sheet pan and spread to a single layer. Rinse bowl and toss together cauliflower, 1/4 teaspoon kosher salt, a pinch of pepper and 2 cloves garlic. Pour onto opposite end of sheet pan from the potatoes and spread in a single layer. Sprinkle the pork chops with salt and pepper on both sides. Place in center of sheet pan. Mix together remaining tablespoon of oil, remaining 2 cloves garlic and rosemary. Divide among the pork chops and spread over the top. Place pan in a 400 degree oven for 30-40 minutes, until pork is cooked through and vegetables are tender.