

WASABI RASPBERRY PORK LOIN CHOPS

- 2 (4 oz each) boneless pork loin chops
- 2 tsp **TSG Racy Wasabi Raspberry Mustard**
- 2 slices precooked bacon, chopped into small pieces
salt & pepper, as desired

1. Preheat oven to 350°F.
2. Season pork loin chops with salt & pepper.
3. Spread 1 tsp of TSG Racy Wasabi Raspberry Mustard on each pork loin chop.
4. Bake in oven for about 15 minutes or until internal temp reaches 150 degrees.
5. Remove from oven and sprinkle with chopped bacon pieces.

Tip: This same recipe can be adjusted to accommodate a whole pork loin roast, just remember to cook to an internal temp of 150 degrees.