

Roasted Pork Chops with Green Beans and Potatoes (Main Courses)

- 1 (12 oz.) bag green beans
- 4 medium Yukon gold potatoes, cut into 1/2-inch wedges
- 1 red bell pepper, sliced
- 6 Tbsp. olive oil
- 1 lemon, juiced
- 4 Tbsp. Halladay's Chardonnay or Garlic Herb Seasoning
- 4 bone-in pork chops

Preheat oven to 425°F. Combine oil, lemon, seasoning and pork in a re-sealable plastic bag; shake until well coated; set aside. Arrange vegetables on a large rimmed baking sheet and cook 20. Remove pan from oven and add pork. Cook another 15-18 minutes.