Spice-Rubbed Pork Chops

Serves 2

Ingredients:
- 2 (4 ounce) boneless pork loin chops (about 3/4-inch thick)
- 1/8 teaspoon garlic salt
- 1/4 teaspoon ground coriander
- 1/4 teaspoon ground cumin
- 1/4 teaspoon brown sugar
- 1 1/2 teaspoons olive oil

Directions:
1. Heat a nonstick skillet over medium-high heat.
2. Sprinkle pork with 1/8 teaspoon garlic salt.
3. Combine coriander, cumin, and sugar in a shallow bowl.
4. Sprinkle spice mixture over 1 side of pork.
5. Add oil to pan; swirl to coat.
6. Add pork to pan, spice side down.
7. Cook 2 minutes until browned.
8. Turn pork over, and cook 4 minutes or until done.