

Pan-Seared Pork Chops with Apple-Onion Topping

This dish is so quick and easy and it's good enough for company. Serve this over mashed potatoes. Yummy!!!!!!

Ingredients

4 (3/4-inch-thick) pork chops
8 fresh sage leaves, chopped
1 tsp Chinese five spice or cinnamon
1 large red onion, sliced thin
3 tablespoons olive oil
2 large Cortland apple, peeled and cut into wedges
1 cup apple juice or apple cider

Directions

Season pork chops with salt and pepper set aside.

Cut onion in half, lengthwise. Cut each half into 1/4-inch slices.

In a large skillet over medium-high heat, heat 2 tbsp of oil, add onions, sage leaves, cinnamon and apples sauté 8-10 minutes until apples are lightly browned. Remove apples and onion from skillet. Add remaining 1 tablespoon oil, then add pork chops and cook over medium heat 5 minutes on each side, or until golden. Remove pork chops and keep warm.

Add apple cider stirring to loosen particles from bottom of skillet. Cook 3 to 5 minutes until liquid is reduced by half. Stir in apples and onion and cook 1-2 minutes to thoroughly heat. Serve over pork chops. Garnish with fried sage leaves if desired.

Prep 15 min Cook 25 min Serves 4