

Skillet Pork Chops with Apples and Onions



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Recipe by: Laura Vitale

Serves 4

Prep Time: 15 minutes

Cook Time: 20 minutes

Ingredients

- 4 1 inch thick Pork Chops
- 2 tsp of Poultry Seasoning
- 2 Apples, I use gala or granny smith, cored and thinly sliced
- 1 Small Yellow Onion, thinly Sliced
- 1/2 cup of Chicken Stock
- 1/4 cup of Apple Cider
- 1-1/2 Tbsp of Olive Oil
- 1 Tbsp of Unsalted Butter
- Few Fresh Sage Leaves
- Salt and Pepper, to taste

1) In a large skillet, add the olive oil and allow it to preheat over medium high heat. Season both sides of the pork chops with some salt and poultry seasoning, add them to the hot skillet and sear for about 2 minutes on each side, remove to a plate and set aside.



2) In the same skillet, add the butter, allow it to melt, add the onions, apples and a few fresh sage leaves along with a pinch of salt and pepper and saute for about 3 minutes or until they develop some color, add the stock and cider, bring to a boil, add the pork chops back in the skillet with the onion mixture, reduce the heat to medium and simmer for about 6 minutes or until the pork chops are fully cooked through making sure to flip them halfway through.