

PORK CHOPS WITH APPLES & SAGE

This might be the simplest and most elegant recipe you'll ever make! With just 5 ingredients and under 30 minutes of time, you'll have flavorful, tender, succulent pork chops, sweet and savory apples and sage that beautifully compliments the pork and apples.

Serves: 2

Ingredients

- 2 thick cut pork loin chops, bone-in
- 1 Tbs of olive oil
- salt, pepper & garlic powder
- 4 Tbs of butter
- 2 apples, cored and cut into thick slices (fuji & gala work well)
- 6 - 8 fresh sage leaves

Method

Start by seasoning the chops on both sides with salt, pepper and garlic powder, then heat the oil over high heat in a large, heavy oven-proof skillet, cast iron.

When the oil is hot, add the chops and cook for 3 - 4 minutes on each side, then transfer to a plate.

Preheat the oven to 350 degrees and in the same skillet, over medium/high heat, add the butter, when it melts add the apples and cook for about 6 - 7 minutes total, stirring occasionally.

Now, place the sage leaves on top of the apples and then place the pork chops with any accumulated juices on top of the sage leaves.

Finally, pop the skillet in the oven for about 5 - 6 minutes, all done!

Plate the chops and spoon on the apples and every bit of that sauce!

