



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Pork Chops with Apples and Cider Pan Sauce

Serves 4

Ingredients

4 crisp red apples
¼ c. fresh sage leaves
2 tbsp. olive oil
4 bone-in pork chops
kosher salt
Pepper
¾ c. hard cider or dry white wine
1 tsp. grated fresh ginger
1 bunch spinach

Heat oven to 425 degrees F. On a large rimmed baking sheet, toss the apples and sage with 1 tablespoon olive oil. Roast for 10 minutes.

Meanwhile, heat the remaining tablespoon oil in a large skillet over medium-high heat. Season the pork chops with 1/2 teaspoon each salt and pepper and cook until golden brown, 2 to 3 minutes per side. Remove the skillet from the heat. Transfer the chops to the baking sheet, nestling them among the apples, and roast until the chops are just cooked through and the apples are tender, 5 to 6 minutes.

While the apples and pork are roasting, return the skillet to medium heat. Add the cider and ginger and simmer, scraping up any brown bits, for 2 minutes. Transfer the pork chops to plates and toss the apples with the spinach. Serve with the pork chops and pan sauce.

Credit: delish.com