

Taste That!

Apple-Sage Pork Chops

- Prep 20 m
- Cook 15 m
- Ready In 35 m

Ingredients

- 2 tablespoons flour
- 1 1/2 teaspoons dried sage
- 1 teaspoon minced garlic
- 1 teaspoon ground thyme
- 1 teaspoon salt
- 1/2 teaspoon ground allspice
- 1/2 teaspoon paprika

- 4 boneless pork chops
- 2 tablespoons olive oil
- 1 onion, thinly sliced
- 2 red apples, thinly sliced
- 1/2 cup apple juice
- 1 tablespoon brown sugar

Directions

1. Mix flour, sage, garlic, thyme, salt, allspice, and paprika together in a bowl. Sprinkle about 1 tablespoon of the flour mixture over both sides of each pork chop.
2. Heat olive oil in a large skillet over medium-high heat. Cook pork chops in hot oil until browned completely, 2 to 3 minutes more side. Remove pork chops to a platter.
3. Cook and stir onion in the oil and drippings retained in the skillet until tender, about 3 minutes; add apple slices and continue cooking until the apple slices are tender, about 2 minutes. Pour apple juice over the onion and apple mixture; add brown sugar and remaining flour mixture and stir to dissolve.
4. Return pork chops to the skillet. Bring the liquid to a boil, reduce heat to low, and cook at a simmer until the pork is no longer pink in the center, about 5 minutes. An instant-read thermometer inserted into the center should read 145 degrees F (63 degrees C).