



Skillet Pork Chops with Apple Slaw

PORK CHOPS

INGREDIENTS

- 2 boneless pork chops (6-8 ounces each)
- 1 tablespoon olive oil
- Kosher salt, to taste
- Cracked black pepper, to taste

DIRECTIONS

- **Let the pork chops** come to room temperature for 15 minutes and pat dry with paper towels to gain a crisp sear.
- **Season each side** with salt and pepper.
- **Heat your pan** over medium heat and add one tablespoon of olive oil.
- **Add the pork** to the pan and cook the first side until golden brown, about four minutes, and then flip over.
- **Cook until the meat** thermometer reads 135-140 F.
- **Remove and let rest** on a cutting board for three minutes to finish cooking.
- **Keep the pan juices** in the pan for the mustard sauce.



Lauren Furey cooks with Recipe developer Erin Norcross.
Watch the episode on sctv.org/food.

MUSTARD PAN SAUCE

INGREDIENTS

- 1 garlic clove, minced
- 1 shallot, minced
- 1 tablespoon honey
- ¼ cup white wine
- 1 cup chicken stock
- 1 rosemary sprig
- 1 tablespoon whole grain or Dijon mustard

DIRECTIONS

- **Over medium heat**, in the pan with the pork juices, add the garlic and the shallot and stir until they soften.
- **Add the honey**, white wine, chicken stock and a rosemary sprig.
- **Add the mustard** and stir.
- **Cook until the wine** evaporates, and the sauce thickens slightly.
- **Add the pork** into the sauce and baste until the desired temperature is reached.



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APPLE SLAW

INGREDIENTS

- 2 apples (you can use a variety such as granny smith, fuji...)
- 2 celery stalks, cut thinly on the diagonal
- 1 tablespoon chopped celery leaves
- 1 tablespoon finely chopped chives
- 2 tablespoons finely chopped parsley
- 3 tablespoons apple cider vinegar
- 1 tablespoon honey
- 1 1/2 tablespoons Dijon mustard
- Kosher salt, to taste
- Cracked black pepper, to taste
- 2 tablespoons olive oil
- Zest and juice of 1/2 a lemon

DIRECTIONS

- **Finely slice apples** into matchsticks by cutting the apples into quarters while discarding the core.
- **Cut the apples** into 1/8 inch thin slices and then into matchsticks.
- **In a medium bowl**, combine the apple cider vinegar, honey, Dijon, salt, pepper, olive oil, lemonzest and lemon juice.
- **Fold in the chopped apples**, celery, celery leaves, chives and parsley.
- **Serve or store** in the fridge.
- **To serve**, plate the pork chops with the warm pan sauce drizzled on top and a generous portion of the slaw.