

# Pan Roasted Pork Chops with Roasted Apples



## INGREDIENTS:

- \* 4 bone-in pork chops
- 2 apples, cored, medium dice, about ¼”
- kosher salt
- freshly ground black pepper
- 1 tbsp fresh thyme, minced, divided
- extra-virgin olive oil

## DIRECTIONS:

Up to 24 hours before you plan to eat, and at least 30 minutes prior, dry the pork chops well with paper towels and sprinkle generously with salt, freshly ground black pepper and minced thyme. Dry brining time creates a well-seasoned flavor. Store meat covered in the fridge during brining and remove 30 minutes before cooking.

Preheat oven to 350 degrees.

On a parchment-lined baking sheet, toss the apples with a generous amount of extra-virgin olive oil, salt, pepper and 1 teaspoon fresh thyme and place in the oven on the bottom rack. The apples will be ready at the same time as the pork, about 25-30 minutes cooking time.

Add olive oil to a large cast-iron skillet over high heat. Blot the chops dry once again, making sure not to rub off its seasoning. Once the oil is hot, add pork chops and sear, undisturbed, for 3 minutes. Turn over and sear for another 2 minutes. Transfer the skillet to the oven and roast for 18-20 minutes on the top rack.



PREP TIME  
**15 MINS**



COOK TIME  
**25-30 MINS**



SERVES **4**

*\*Find these tasty chops on [Porterandnyork.com](http://Porterandnyork.com) »»»*



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