12 Pays of Christmas Recipes Apple Spice Pork Chops for 2 ppl (Pavita)

½ lbs Lean pork chops

½ TBSP unsalted butter

1/2 TBSP Olive Oil

1/8c brown Sugar

1/8 tsp Table Salt

1/8 tsp black pepper

1/8 tsp nutmeg

1/8 tsp ground cinnamon

1 Granny Smith apple, peeled and sliced

Instructions:

- 1. Preheat oven to broil
- 2. Peel core and slice apples
- 3. Broil Pork Chops in oven for 4 to 5 minutes on each side
- 4. While pork chops are cooking, add olive oil and butter to skillet and stir in brown sugar, salt, pepper, nutmeg, cinnamon, and apples
- 5. Cover and cook apples until tender and sauce begins to thicken
- 6. Spoon sauce over cooked pork chops and serve with 1/2c apples.



