

▶ APPLE CINNAMON PORK (HOPS) ▶

ALL YOU NEED:

- 4 Hormel Bone-In Pork Chops
- Salt
- Pepper
- 3 tablespoons butter (divided)
- 2 apples (peeled, cored, and thinly sliced)
- 1 white onion (large, halved and thinly sliced)
- 2 TBSP brown sugar (packed)
- 2 TSP cinnamon
- 1 pinch cayenne
- 2/3 cup Hy-Vee Apple Cider
- 1/3 cup Hy-Vee Heavy Whipping Cream



THINGS TO GRAB:

- Skillet
- Measuring Cups
- Measuring Spoons

ALL YOU DO:

1. Generously season the chops with salt and pepper on both sides. Set aside.
2. In a large skillet over medium-high heat, melt 2 tablespoons of butter. Immediately add the pork chops and cook until brown, about 3 minutes per side. Transfer to a plate and set aside.
3. Return the skillet to medium-high heat and melt 1 tablespoon of butter. Immediately add the apples and onion and cook, stirring occasionally, until the onion is translucent, about 5 minutes. Stir in the brown sugar, cinnamon, and cayenne. Stir in the apple cider and cream. Add the pork chops, nestling them into the liquid, and cook until the internal temperature of the pork reaches between 145 degrees F (medium rare) and 160 degrees F (medium), 3 to 4 minutes per side.
4. Serve the chops with the apple mixture spooned on top.



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