

RED BICYCLETTE

Pork Chops with Sliced Apples and Creamy Dijon Mustard Sauce

1T Olive oil
2 Thick pork chops
Salt and ground black pepper
1 Large Golden Delicious apple, peeled, cored, and thinly sliced
3 Cloves garlic, peeled and thinly sliced
1/2 c Chicken stock
1T Heavy cream
1T Dijon mustard

Directions

On medium-high heat, heat oil in large skillet. Generously salt and pepper both sides of pork chops. Place pork chops in hot skillet and sear on each side for 2 minutes, then remove from pan. Add apples, sear for 2 minutes on each side, then add garlic and sauté for 1 minute more. Add chicken stock, cream, and mustard, and simmer for 1 minute. Reduce heat to medium-low, add pork chops, cover the skillet, and simmer for 6 minutes. Remove from heat, and allow pork chops to rest, uncovered, for 5 minutes. Arrange a pork chop on each plate, then spoon sauce over each chop and serve with a side of your favorite cooked greens.

Serves 2

Delicious, when paired with Red Bicyclette® Pinot Noir