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Recipe courtesy of pitmaster Tuffy Stone.



servings: 4 | **prep time:** 15 minutes | **cook time:** 30 minutes | **cut:** pork chops | **method:** cast-iron skillet

one skillet pork chops and apples

Convenience never looked so good — cook and serve this recipe in a single cast-iron skillet to create an impressive presentation for your guests.

INGREDIENTS:

- 4 thick-cut boneless *Chairman's Reserve*® Pork chops
- Cool Smoke BBQ Rub
- 2 tablespoons olive oil
- 2 Granny Smith apples, cored and cut into thick wedge slices (8 per apple)
- ½ red onion, sliced 1/4" thick
- 1 garlic clove, minced
- 4 sprigs fresh thyme
- 2 tablespoons apple cider vinegar
- 2 tablespoons butter

DIRECTIONS:

1. Pat chops dry with a paper towel and liberally coat all sides with Cool Smoke BBQ Rub. Let chops sit at room temperature for 15 minutes.
2. In a large cast-iron skillet over medium heat, add olive oil and heat until shimmering.
3. Add chops to the hot skillet and cook for 7 minutes. Flip and cook on the other side for 7 minutes or until the internal temperature reaches 140°F.
4. Remove chops to a plate to rest.
5. In the same skillet, increase heat to medium-high. Stir in onions and apples.
6. Cook for 4 minutes and add garlic. Continue to cook, stirring, being careful not to burn garlic (reduce heat if necessary).
7. Cook for 3 minutes. Add thyme. Cook another 3 minutes. Add apple cider vinegar to deglaze the pan.
8. Remove skillet from heat and stir in butter.
9. Season to taste with Cool Smoke BBQ Rub. Return pork to skillet.
10. Serve pork chops in the skillet with seasoned apples spooned over.

servings: ¼ | **calories:** 390 | **total fat:** 22g | **sodium:** 460mg | **total carbohydrate:** 16g | **protein:** 28g