

# Cooking at Riegelmann's

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## One Pan Pork Chops with Apples and Onion

### Ingredients

2 Tbsp olive oil, divided  
3-4 bone-in pork chops (whatever will comfortably fit in your pan).  
Kosher salt and black pepper to taste  
 $\frac{3}{4}$  cup low sodium chicken stock  
1 tsp Dijon mustard or whole-grain Dijon  
1 Tbsp fresh sage, chopped  
1  $\frac{1}{2}$  tsp fresh rosemary, chopped  
 $\frac{1}{2}$  tsp fresh thyme, chopped  
 $\frac{1}{2}$  tsp kosher salt  
 $\frac{1}{4}$  tsp black pepper  
2 medium apples, thinly sliced  
1 small red onion, thinly sliced

### Preparation

1. Season both sides of pork chops with kosher salt and black pepper. Add 1 Tbsp olive oil to large, heavy-bottomed pan (or skillet), and heat over Med-High heat. Add pork chops to pan, leaving at least an inch between the chops to ensure even cooking and browning. Sear 3-5 minutes per side, or until pork chops are mostly done. Chops will continue cooking in the sauce later.
2. Remove pork chops to a plate,
3. In a small mixing bowl, whisk together chicken stock and mustard. Set aside.
4. Add remaining 1 Tbsp oil to the pan, then add apples and onions. Cook 4 minutes, stirring occasionally. Season with salt, pepper, sage rosemary, and thyme. Stir to combine.
5. Pour in stock mixture, using a wooden spoon to gently scrape the bottom of the pan to release any brown bits.
6. Slide pork chops back into the pan, nestling them down in between the apples.
7. Cook 2-3 minutes, until pork chops are finished cooking and liquid has reduced by half.



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