

Pork Chops with Roasted Apples and Brussels Sprouts



Hands-on Time	Total Time	Yield
15 Mins	40 Mins	Makes 4 servings

MYRECIPES January 2016

SOUTHERN LIVING

For the ziest flavor, rub the chops with the brown sugar mixture the night before, and let them chill overnight.

Ingredients

1 teaspoon paprika
1 teaspoon chili powder
1 teaspoon garlic salt
1/8 teaspoon ground red pepper
1/8 teaspoon ground cinnamon
3 tablespoons light brown sugar, divided
2 teaspoons finely chopped fresh rosemary, divided
1 teaspoon kosher salt, divided
1/2 teaspoon freshly ground black pepper, divided
4 (1-inch-thick) bone-in, center-cut pork chops
3 tablespoons plus 2 tsp. olive oil, divided
3 tablespoons apple cider vinegar
1 Gala apple (8 to 9 oz.), cut into 1/2-inch wedges

How to Make It

Step 1 Preheat oven to 425°. Stir together first 5 ingredients, 1 Tbsp. brown sugar, 1 tsp. rosemary, 1/2 tsp. salt, and 1/4 tsp. black pepper in a small bowl. Rub each pork chop with 1/2 tsp. olive oil; rub both sides of each pork chop with brown sugar mixture (about 2 tsp. on each chop).

Step 2 Whisk together apple cider vinegar and remaining 2 Tbsp. brown sugar, 1 tsp. rosemary, 1/2 tsp. salt, and 1/4 tsp. black pepper in a small bowl; slowly whisk in remaining 3 Tbsp. olive oil until blended. Place apples, Brussels sprouts, and 1/4 cup vinegar mixture in a large bowl, and toss to coat.

Step 3 Place pork chops in center of a lightly greased (with cooking spray) heavy-duty aluminum foil-lined sheet pan; place apple mixture around pork chops.

Step 4 Bake at 425° for 12 minutes; turn pork chops over, and bake 10 to 14 minutes more or until a meat thermometer inserted in thickest portion registers 140°. Transfer pork chops to a serving platter, and cover with foil to keep warm. Stir apple mixture in sheet pan, and spread into an even layer.

1 pound fresh Brussels sprouts,
trimmed and cut in half

Vegetable cooking spray

Step 5 Increase oven temperature to broil, and broil apple mixture 3 to 4 minutes or until browned and slightly charred. Transfer apple mixture to a medium bowl. Toss together apple mixture and remaining vinegar mixture. Season with kosher salt, and serve with pork chops.