

Pork Sheet Pan Dinner

Ingredients:

- ✓ 4 medium yellow potatoes
- ✓ 1 lb asparagus
- ✓ 1 large sweet apple
- ✓ 2 tsp brown sugar
- ✓ 1 tsp cinnamon
- ✓ 4 boneless pork chops, 1 inch thick ideally
- ✓ 1 tbsp chipotle powder
- ✓ 1 tsp cayenne
- ✓ 1 tsp + 1 tbsp garlic powder
- ✓ ¼ cup parmesan



Total Time: 1 hour Servings: 4

Directions:

1. Lightly coat a baking sheet in olive oil. Mix together chipotle, ½ tsp cayenne, and 1 tsp garlic powder. Sprinkle on each side of each pork chop and place in one corner of the pan.
2. Mix brown sugar and cinnamon. Cut apple in ½ inch thick slices and lightly coat in cinnamon sugar. Place around the pork.
3. Mix 4 tbsp parmesan and 1 tbsp garlic powder. Set aside.
4. Chop asparagus in 1 inch pieces. Coat lightly in olive oil and sprinkle in parmesan mixture. Until lightly coated. Place on sheet pan.
5. Add ½ tsp cayenne to the parmesan mixture. Chop potatoes into bite sized cubes. Lightly coat in olive oil and sprinkle with parmesan mixture until coated. Place on pan.
6. Sprinkle the remaining parmesan mixture on the pork.
7. Bake at 425° for 20-25 minutes.