



Pork Chops with Cider Gravy and Roasted Fennel Apple Salad

Here's a pairing that might strike a familiar chord: pork chops and apple sauce! No, not applesauce—it's actually a pan gravy made with the flavorful juices from pan-searing pork, plus tangy apple cider and shallot. Paired with a seasonal salad of roasted Gala apple, fennel, and arugula, you'll love this repeat favorite for its simple comforts.

30-40 minutes

3 servings

540 calories per serving

Plated.

Ingredients

- 2 Gala apples
- 1 bulb fennel
- 2 shallots
- 3 pork chops
- 1½ teaspoons dried tarragon
- ¾ cup apple cider
- 2 tablespoons apple cider vinegar, divided
- 2 packets Dijon mustard
- 5 ounces baby arugula

You'll Need

- 5½ tablespoons olive oil
- kosher salt
- black pepper
- baking sheet
- 12" large pan

Recipe Tips

Be sure to read through the entire recipe before you begin cooking. Trust us—you'll be glad you did!

To remove the core from the fennel halves, cut it out in a wedge shape.

Deglazing is a technique in which adding liquid, like apple cider and vinegar, to the pan after cooking protein loosens any browned bits stuck to the bottom. Scrape them up into your gravy—they are full of flavor.

USDA recommends cooking pork to 145°F.



1. Prepare Ingredients

Preheat oven to 425°F. Rinse **apples**, halve, remove and discard cores, and thinly slice. Rinse **fennel**, halve, remove and discard core, and thinly slice (see Recipe Tip). Peel **shallots** and mince. Pat **pork chops** dry with paper towel.



2. Roast Apple and Fennel

On a baking sheet, toss **apples** and **fennel** with **2 tablespoons olive oil**, **dried tarragon**, **½ teaspoon salt** and **pepper** as desired. Arrange in a single layer and roast until tender, about 15 minutes.



3. Sear Pork Chops

While apples and fennel roast, heat **1½ tablespoons olive oil** in a large pan over medium-high heat. Season **pork** all over with **¾ teaspoon salt** and **pepper** as desired. When oil is shimmering, add **pork** and sear until browned and cooked through, 3-5 minutes per side. Transfer **pork** to a plate, leaving behind any juices in pan, and set aside to rest for at least 5 minutes.



4. Make Cider Gravy

While pork rests, return pan with juices to medium-high heat, then add **shallots** and sauté, stirring, until translucent, 1-2 minutes. Add **apple cider** and **half of apple cider vinegar** and cook, scraping up browned bits from bottom of pan, until liquid has reduced by half, about 3 minutes more (see Recipe Tip). Remove pan from heat. Taste and add more **salt** and **pepper** as desired.



5. Make Salad

In a large bowl, whisk together **1½ packets Dijon mustard**, **remaining apple cider vinegar**, and **2 tablespoons olive oil** until fully combined. Season with **¼ teaspoon salt** and **pepper** as desired. Add **arugula** and **roasted apples and fennel** and toss to coat.



6. Plate Pork

Divide **salad** among 3 plates. Top with **pork**, spoon over **cider gravy**, and dig in!