

YIELD: 4 PREP TIME: 10 MINUTES COOK TIME: 20 MINUTES TOTAL TIME: 30 MINUTES

BAKED PORK CHOPS WITH APPLES, CHEDDAR, AND MAPLE

These easy Baked Pork Chops go into the oven with apples, maple and a crunchy cheddar and breadcrumb crust for a quick dinner that's perfect for fall and winter weeknights but is special enough (and delicious enough!) to make for guests too.

INGREDIENTS:

- olive oil
- 25g panko (Japanese-style) bread crumbs
- 1 oz. cheddar cheese, shredded
- ¼ tsp. dried thyme leaves
- salt
- coarse black pepper
- 1 SnapDragon Apple, cored and sliced ¼ inch thick
- 2 Tbsp. maple syrup
- 1 tsp. cider vinegar
- 4 boneless pork loin chops, ¾ inches thick (approx: 1 and ½ lbs.)



DIRECTIONS:

1. Preheat the oven to 205°C Grease a large baking sheet with ½ teaspoon of olive oil.
2. In a medium bowl combine the bread crumbs, cheese, thyme, ¼ teaspoon salt, ¼ teaspoon pepper and 2 teaspoons olive oil. Use fingers to rub ingredients together until the bits of cheese are the size as the breadcrumbs.
3. In a separate bowl combine apples, maple syrup, cider vinegar and ¼ teaspoon of salt. Sprinkle both sides of pork chops lightly with salt and pepper. Arrange on prepared baking sheet. Top each with ¼ of the apples in a single layer and then with ¼ of the breadcrumb mixture.
4. Bake until crumbs are golden brown and pork chops are at desired doneness, 20-25 minutes.

This delicious recipe brought to you by COOK THE STORY
<http://cookthestory.com/baked-pork-chops-apples-cheddar-maple/>