

Pork Chops w/ Apples and Garlic Mash

Servings: 4

Calories: ~450/serving

Time: 40m

Ingredients

- 4 1/2in thick pork chops
 - 2 cloves garlic
 - 2 tbsp chopped sage
 - 1 tbsp olive oil
 - 1 large red onion, cut into 1/2in wedges
 - 2 granny smith apples, cut into 1/2in wedges
 - 3/4 cup apple cider
 - 1/4 cup butter milk
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Instructions:

- Put potatoes and garlic in a sauce pan, cover with water and bring to boil. Uncover, cook for 15 minutes
- Rub pork chop with sage, salt and pepper
- Heat skillet or non-stick pan over medium high heat and add 1 tbsp oil
- Sear both sides for ~5 minutes (depends on thickness and stove) and set aside
- Add apples and red onion wedges and cook until brown, ~5 minutes
- Add S&P and mix in cider
- Add pork chops and cook ~5 minutes
- Drain potatoes, reserve 1/4 cup liquid
- Add buttermilk to potatoes, mash, add salt and pepper to taste
- Drizzle the potatoes and pork chops with pan juices and serve

Source: Food Network

Made on: 2018/07/08