



**Recipe name:**

Pan-seared pork chops with caramelized apples

**Recipe description:**

Pan-seared pork chops seasoned with sweet piquanté peppers, herbs and caramelized apple. One for impressing guests or simply indulging in yourself!

Caramelized buttery apple with sweet piquanté pepper. The pork chops are pan-seared to a beautiful golden-brown crust and are tender, juicy and moist.

**Prep Time**

20 minutes

**Cook Time**

20 minutes

**Serves:**

4-6

**Made with:**

PEPPADEW® Sweet Piquanté Peppers

**Course:**

Dinner

**Occasion:**

BBQ / Dinner Party

**Ingredients:**

- 4 pork chops
- 2 tbsp olive oil
- 1 tbsp sea salt
- 1 tbsp black pepper

- 1 green Granny Smith apple
- 1 red Gala apple
- 1 Golden Delicious apple
- 4 tbsp brown sugar
- 2 tsp cinnamon
- 50g butter
- Half a jar of PEPPADEW® Red Piquanté Peppers.
- 2 tsp Italian seasoning
- 4 tbsp honey
- Handful fresh thyme

### **Method:**

1. Pat dry pork chops with paper towels.
2. Add the olive oil, salt and black pepper to both sides of the pork chops. Allow them to rest while you prepare the apples.
3. Core the 3 types of apples and slice each one lengthways.
4. Place sliced apples into a large bowl, add brown sugar and cinnamon and mix. Let apples sit for about 10 minutes to release juices.
5. In a large pan stainless steel skillet heat 25g of the butter and a drizzle of olive oil on high heat. Add half the sliced apples in a single layer without overcrowding (you might have to cook apples in two batches) and cook on high heat for about 3 minutes on one side, checking periodically.
6. Add PEPPADEW® Red Piquanté Peppers in the spare spaces of the pan, 1 tsp Italian seasoning and 2 tbsp honey.
7. After 3 to 5 minutes, flip the sliced apples to the other side, reduce the heat to medium and cook the apples and the PEPPADEW® Red Piquanté Peppers for another 3 to 5 minutes. Remove from heat when the apples have a slightly roasted appearance. Move the mix and apple with all the juices from the pan to a large bowl.
8. Repeat the same process with the other half of the apples.
9. Heat a large skillet over medium-high heat for about 3 minutes to heat it through (use a cast-iron skillet for best searing results).
10. Add the pork chops and cook them on one side for 5 minutes, without moving.

### **Assemble:**

Spoon the cooked apples and red peppers, together with the sauce from cooking the apples, over the pork chops. Top with fresh thyme.