

chattavore

PAN-FRIED PORK CHOPS WITH GINGER FRIED APPLES AND SWEET POTATO PUREE

Serves 4

Prep time 20 minutes

Cook time 20 minutes

- 3 medium sweet potatoes, peeled & chopped
- 8 T. butter, divided
- 4 large green apples, peeled & chopped
- 2 t. minced ginger
- 2 T. olive oil
- 4 boneless pork chops, about 1-inch thick (about 1.25 lbs)
- salt & black pepper
- 3 T. maple syrup
- 1 teaspoon cinnamon, divided
- 1/2 cup heavy cream

1. Preheat the oven to 350 degrees. Place the sweet potatoes in a medium (3-quart) saucepan and cover with water. Bring to a boil and cook until soft.
2. While the sweet potatoes are cooking, melt 6 tablespoons of the butter in a 12-inch skillet over medium heat. Add the apple and the ginger to the pan and cook, stirring frequently, until soft.
3. While the sweet potatoes and apples are cooking, season the pork chops with salt and pepper. Preheat the olive oil over medium heat in a 10-inch skillet. Brown on each side for 2-3 minutes, until caramelized. Place in the oven for 3-4 minutes, until just barely pink in the middle and the temperature registers 140-145 degrees in the thickest part. Remove from oven and allow to rest for 5 minutes before serving.
4. Add two tablespoons of the maple syrup and 1/2 teaspoon of the cinnamon to the apples. Drain the sweet potatoes and mash with a potato masher. Stir in the cream, 2 tablespoons of butter, 1 tablespoon of maple syrup, and 1/2 teaspoon of cinnamon into the sweet potatoes.
5. Serve the pork chops topped with the apples alongside the sweet potatoes.