

Applesauce Pork Chops

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2

Description

Glazed pork chops and applesauce

Ingredients

- - 1 tablespoon butter - 1 apple - peeled
- cored
- and sliced - $\frac{1}{4}$ cup chopped onion - 2 (1/2-inch thick) pork chops - $\frac{1}{2}$ teaspoon salt - ground black pepper to taste - $\frac{3}{4}$ cup applesauce - 2 tablespoons brown sugar - $\frac{1}{2}$ teaspoon ground mustard - ? teaspoon ground cinnamon

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Melt butter in a large skillet over medium heat; cook and stir apple and onion in melted butter until tender
2. about 5 minutes. Transfer apple and onion mixture to a bowl. Place pork chops in the same skillet over medium heat; cook until pork chops are browned
3. about 5 minutes per side. Place pork chops in a 9x9-inch baking dish; season with salt and black pepper. Mix applesauce
4. brown sugar
5. mustard
6. and cinnamon into apple and onion mixture. Spoon over pork chops. Bake
7. covered
8. in the preheated oven until pork chops are no longer pink in the center
9. 30 to 45 minutes. An instant-read thermometer inserted into the center should read at least 145 degrees F (63 degrees C).