



*chef'ease*™

## APPLE SAUCE RECIPE



### **20 Minute Pork Chops with Golden Apple Sauce**

Feeds a family of four

#### **What you need:**

- 1 pouch of Chef'Ease Apple sauce
- 4 pork loin chops
- Salt and pepper
- 2 tbs of vegetable oil
- 1 tbs of butter

#### **How you make it:**

1. Heat a large skillet over a medium high heat. Add the oil to the pan. Season the

chops on one side with salt and pepper. Using a pair of tongs, brown the chops seasoned side down. Season the opposite side of the chops. Brown and caramelize the chops for 2 minutes on each side.

2. Reduce the heat to medium/low and cook for a further 5 to 6 minutes, turning occasionally.
3. Remove the chops from the heat and allow the chops to stand.
4. De-glaze the pan with a splash of water and 1 tablespoon butter, squeeze the Chef'Ease sauce into the pan and stir for a minute or 2, allow to heat through.
5. Pour sauce over chops and enjoy!