

Sweet Apple and Pecan Pork Chops

Ingredients:

2 T butter, divided

4 boneless pork chops

3 T Brown sugar

1 tsp cinnamon

½ tsp nutmeg

½ tsp salt

4 medium apples, thinly sliced

2 T chopped pecans

Directions:

- 1. In large skillet, heat 1 T butter over medium heat. Add pork chops; cook 4-5 minutes on each side.
 - 2. In a small bowl, mix brown sugar, cinnamon, salt, and nutmeg.
- 3. Remove chops and keep warm. Add apples, pecans, butter, and brown sugar mixture to pan.
 - 4. Cook until apples are tender.
 - 5. Serve with chops
- *Serving suggestions: serve with brown or wild rice and green beans to complete your meal.