



Not Peter Brady's Pork Chops & Apples with Leeks

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2-3 pork loin chops, cut 1 inch thick or so
- 1 green apple (tart), cut into clices
- 1 leek (just the white) cut up
- 1 cup of apple juice
- 1 tsp chopped fresh rosemary
- 1 tsp lemon zest
- sea salt
- cracked black pepper
- 2-3 turns of EVOO

Roux:

- 1 TB flour
- 2 TB water

Instructions

An adult version of Peter Brady's "porkchops and apple sauce...isn't that

schwell??"

Season the chops on both sides with the salt and pepper. Heat a stainless steel pan over Med-high heat, get your oil nice and hot. Add the chops, sear on both sides, about 3-4 minutes per side.

After you flip the chops, add the leeks and apples.

There should be enough oil to wilt them. Once soft, add the apple juice, zest, salt, pepper, and rosemary.

Bring to a boil, then reduce heat.

Mix the water and flour in a glass with a fork. Add the roux to the pan and bring to boil again until thickened. Remove from heat, serve over brown rice.