



# Pork Chops with Cinnamon Apples

*This entree pairs well with baked sweet potatoes, sautéed Brussels sprouts and hearty artisan bread to soak up the decadent sauce.*

## You Will Need:

- 4 boneless ½ inch thin-sliced pork loin chops
- ¼ cup flour
- ½ teaspoon each of salt & pepper
- 3 Tablespoons **The Olive Oil Factory's Organic Extra Virgin Olive Oil**
- ½ cup chicken or vegetable broth
- ¼ cup **Delavignes Balsamic Condimenti**
- 2 teaspoons of ground cinnamon
- 2 or 3 firm apples, peeled and sliced

## Directions:

Preheat oven to **warm** setting, place a glass or metal baking dish on center rack. Heat the Extra Virgin Olive Oil in a large skillet over **medium high**. Combine flour, salt & pepper in shallow dish; dredge each pork chop through the mixture. Brown pork chops about 1-2 minutes on each side, remove and place in baking dish and keep warm in oven until ready to serve. Add broth, Balsamic Condimenti, cinnamon and apples to same skillet and cook stirring often until apples are tender and liquid is reduced. Serve the pork chops topped with apples and sauce.