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ONE-PAN PORK CHOPS WITH POTATOES, ONIONS, SQUASH, AND APPLES

SERVES 2 -- Easily doubled

There is enough of the potato mixture to serve another day with eggs or you might be able to stretch it to serve four if you can fit four chops in your pan and serve a green vegetable or salad as a side. The wine or water makes just a little sauce to keep it all moist.

To a large, deep skillet or sauté pan heated over medium-high flame, add **2 tablespoons olive or canola oil** along with **3 sliced potatoes, 1 large sliced onion, 1 sliced yellow (summer) squash, and 1 cored and sliced apple**. Season generously with seasoned or kosher salt, pepper, and a good pinch of crushed red pepper. Cook, stirring occasionally, for ten minutes or so until all are at least half-way tender. Push the potato mixture to the sides of the pan to make room for the chops.

Add **2 thick bone-in pork chops you've brushed with oil and seasoned well with salt, pepper, and a good pinch of dried thyme**. Cook until the chops are well-browned on one side and turn over to brown the other side. Stir the vegetables and apples, pour in **1/4 cup white wine***, then cover and reduce heat until everything is tender. Use an instant-read thermometer to check the chops for doneness. It should read 140 degrees. Let dinner rest in pan five minutes, then taste and adjust seasonings. Serve hot garnished with the **grated zest of one lemon**.

*Can sub water or chicken broth for wine. For a more smoothly silky sauce, dab in a tablespoon of butter as well.

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