



Pan-Fried Pork With Red Apple Balsamic Onions

2 boneless pork loin chops
1/4 teaspoon salt
1/4 teaspoon pepper
1 teaspoon olive oil
1 large onion thinly sliced
2 1/2 tablespoons Red Apple Balsamic Vinegar
1 1/2 tablespoons brown sugar

Pound pork chops to about 1/2 inch thick: season with salt and pepper. Heat oil in a large skillet with a lid over medium-high heat. Add chops and cook 2 to 3 minutes on each side. Move to a plate and cover with foil to keep warm. Reduce heat to medium, add onion to pan, cover and cook until tender, about 5 minutes, stirring occasionally.

Add vinegar, cook 1 minute, add brown sugar and cook 1 minute. Spoon onions over pork.

Serves 2

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10am - 6pm Daily

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