

Pan-Seared Pork Loin Chops with Apple Cider Glaze





Instructions

1. Season pork chops with salt and pepper.
2. Heat olive oil in a large skillet over medium-high heat. Sear the pork chops for 3–4 minutes per side until golden brown and cooked through. Remove and set aside.
3. In the same skillet, add apple cider, mustard, and brown sugar. Stir and simmer for 2–3 minutes until it reduces slightly.
4. Stir in butter, then return the pork chops to the pan and spoon glaze over them.
5. Simmer for another 2 minutes, then serve warm.

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