

Autumn Pork With Apples, Thyme and Pilaf

Ingredients

- 4 boneless center-cut pork chops, about 3/4-inch thick
- 1 tbsp olive oil
- 1 cup chopped onion
- 2 cups water
- 1 package (6.09 oz) Near East® Rice Pilaf Mix
- 1/2 cup coarsely chopped toasted walnuts
- 1/3 cup dried cranberries
- 2 tsp finely chopped fresh thyme or 1 tsp dried thyme leaves
- 1 large green apple, cored and sliced into 12 slices

How to make it

1. Season pork chops to taste with salt and pepper. In large skillet, heat olive oil over medium-high heat. Brown pork chops 2 to 3 minutes on each side. Remove from pan; set aside.
2. Add onion to same skillet; reduce heat to medium-low, and cook 5 to 7 minutes, stirring frequently.
3. Add water; bring to a boil. Stir in rice, contents of Spice Sack, walnuts and cranberries. Cover; reduce heat to low and simmer 10 minutes.
4. Return pork chops to skillet. Sprinkle with thyme. Cover; simmer 10 more minutes or until pork is done. (Pork is done at 160°F. It should be juicy and slightly pink in the center.)
5. Place 3 apple slices over each pork chop. Cover; let stand 5 minutes.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	30 min	45 min	4

Made with



Near East® Rice Pilaf Mix