



Pork Chops with Balsamic Glazed Apples and Onions

Description



A perfect fall inspired dish! The balsamic glazed apples and onions are the perfect compliment to the pork chops.

Ingredients:

- 4 bone-in pork chops
- Seasonello Herbal Sea Salt
- 4 T. The Olive Tap's [Herbes De Provence Olive Oil](#) (divided)
- 3 apples, peeled and sliced into wedges (I used Granny Smith)
- 1 large onion

- 1/2 t. dried thyme
- 1/2 C. The Olive Tap's [Granny Smith Balsamic Vinegar](#)
- 2 t. honey
- 1/4 C. chicken stock (optional)

Directions:

1. To start, position a rack in the middle of the oven and preheat to 400°F.
2. While the oven heats, prepare the pork chops. Pat dry with paper towels and rub both sides with approximately 2 T. olive oil, then sprinkle with Seasonello Herbal Sea Salt. Meanwhile, heat an oven safe pan on the stove.
3. Lay the pork chops in the hot skillet..they should immediately begin to sizzle. Sear until the undersides of the chops are golden, about 3 minutes. Flip the chops and transfer the pan to the oven. Roast until the pork chops are cooked through and register 135°F to 140°F (cooks more as resting) in the thickest part of the meat with an instant-read thermometer. Internal safe temperature for pork is 145°F. Cooking time will be about 6 to 8 minutes depending on the thickness of the chops. Start checking the chops at 6 minutes and continue checking every minute or two until the chops are cooked through.
4. Transfer the cooked pork chops to a plate to rest, and reserve juices for sauce. Tent chops loosely with foil.
5. Reheat pan on stove top and add 2 T. olive oil. Add onions and apples and cook until golden. Season with a little more Seasonello, thyme, and stir in honey for about another minute. Add balsamic, pan drippings, and chicken stock (if needed) and scrape the bottom of the pan to release any browned bits. Reduce until sauce is slightly thickened.

Serve the apple and onion mixture over the pork chops.

A little tip from Bon Appetit

“Let your chops sit on the counter for about 30 minutes before you begin to cook them. If the meat is too cold, the outside will overcook while the inside comes to the right temperature. Giving the pork a little time to warm up will ensure a nice crust on the outside, with a tender center”

An Olive Tap original recipe by Melanie, Long Grove

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/pork-chops-with-balsamic-glazed-apples-and-onions/>

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