

Taste of Home



Applesauce Pork Chops

★★★★☆

For a deliciously sweet meal, these pork chops are perfect. It is the makes such a wonderful supper you will want to make it often.—Elaine Anderson, New Galilee, Pennsylvania

TOTAL TIME: Prep: 15 min. Cook: 30 min.

YIELD: 4 servings.

Ingredients

4 rib pork chops (1/2 inch thick)

2 tablespoons vegetable oil

1 large red apple

1-1/2 cups applesauce

1 cup water

1/4 cup chopped onion

1 tablespoon Worcestershire sauce

1/2 teaspoon garlic powder

1/2 teaspoon salt

1/4 teaspoon pepper

1 package (6 ounces) chicken-flavored wild rice mix

2 teaspoons cornstarch

1 tablespoon cold water

Directions

1. In a skillet over medium-high heat, brown pork chops in oil on both sides; drain. Cut four thin wedges from apple; set aside. Peel and chop remaining apple. Add chopped apple, applesauce, water, onion, Worcestershire sauce, garlic powder, salt and pepper to skillet. Cover and simmer for 30-35 minutes or until meat juices run clear.



2. Meanwhile, prepare rice according to package directions. Remove pork chops and keep warm. Combine cornstarch and cold water until smooth; stir into apple mixture. Bring to a boil; cook and stir for 2 minutes. Return chops to skillet and heat through.

3. Serve with rice. Garnish with reserved apple wedges.

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