

# Layered Apple Pork Chop Bake

## INGREDIENTS

4-6 boneless pork chops  
2-3 apples, peeled and sliced  
1/4 cup (1/2 stick) unsalted butter  
1/4-1/3 cup brown sugar  
1 teaspoon cinnamon, divided  
1/2 teaspoon nutmeg, divided  
1/2 tablespoon cornstarch, optional  
Kosher salt and freshly ground pepper, to taste  
Fresh rosemary, minced, garnis

## PREPARATION

Preheat oven to 350° F.  
Place sliced apples in the bottom of a large baking dish and sprinkle with 1/2 teaspoon cinnamon and 1/4 teaspoon nutmeg. Place pork chops on top of apple slices and season generously with salt and pepper.  
In a medium saucepan over medium-high heat, combine butter and brown sugar, whisking until melted and incorporated, then stir in remaining cinnamon and nutmeg.  
Also whisk in cornstarch, if using. (Cornstarch isn't essential, only for if you want a thicker glaze.)  
Pour mixture over pork chops and apple slices, then place in oven and bake for 35-40 minutes, or until pork is cooked through.  
Remove from oven, sprinkle with fresh rosemary and enjoy.