

Cider-Dijon Pork Rib Chops with Roasted Apples and Yams

Serves 4

Prep Time: 10 minutes

Cook Time: 15 minutes

Ingredients

1 lb yams, peeled, halved lengthwise, then cut crosswise into 2-inch pieces

2 Pink Lady apples, each cut into 8 wedges

1 fennel bulb, cut into 8 wedges

2 sprigs rosemary, cut into 1-inch pieces

4 tbs olive oil, divided

4 heritage breed bone-in pork rib chops (about 1 lb each; 1 inch thick)

1 cup apple cider

1 tbs Dijon mustard

2 tbs unsalted butter



Method

1. Preheat oven to 450°F. Heat a large baking sheet in oven.
2. In bowl, toss yams, apples, fennel, rosemary, and 2 tbs oil. Season. Spread over hot baking sheet. Roast, turning ingredients as needed, for 15 minutes, or until potatoes are brown and tender.
3. Meanwhile, season pork with salt and pepper. Heat a large ovenproof skillet over medium-high heat. Add remaining oil, then pork and cook for about 3 minutes per side, or until golden. Transfer skillet to oven and roast pork until an instant-read thermometer inserted into center of chops registers 140°F for medium doneness, about 8 minutes. Divide among 4 plates.
4. Pour off all but 1 tsp oil from skillet. Return pan to medium-low heat, add cider, and bring to a simmer, scraping up brown bits. Whisk in mustard and simmer 2 minutes. Remove from heat, whisk in butter. Season sauce with salt and pepper. Drizzle over pork and serve.