

Pork Chops with Apples

Pork chops—boneless NOTE: chops with bone will take more time to cook

4 peeled apples, sliced into ½ inch slices

1/3 cup water

2 Tablespoons olive oil

2 cloves garlic, peeled, halved

Heat water, with garlic , to simmer in frying pan

Place apples in pan and let simmer for 1 minute, remove from pan

Place pork chops in oiled pan and cover, heat should be on low

Cook for 10 minutes, turn chops and put apples on top of chops

Cook another 10 minutes on low

Serve chops with apples on top

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