

Broiled Pork Chops with Vegetable Medley and Cinnamon Apples



Ingredients

- 4 porterhouse (bone-in loin) pork chops, 1 1/4- inch thick
- salt, to taste
- pepper, to taste
- 2 cups mixed summer squash, sliced
- vinaigrette dressing
- 2 tart green apples, cored and sliced into thin rings
- 1 Tablespoon butter
- 1 Tablespoon brown sugar
- 1 teaspoon cinnamon

Directions

Season chops with salt and pepper. Broil 4 to 5 inches from heat source for 6-8 minutes per side until internal temperature on a thermometer reads 145 degrees Fahrenheit, followed by a 3-minute rest time. Serve immediately with vegetable medley and cinnamon apples.

- **Vegetable Medley:** Steam summer squash and carrots. Toss with your favorite vinaigrette dressing.
- **Cinnamon Apples:** Melt butter in heavy skillet over medium-high heat. Saute apple rings until tender, 5-6 minutes. Sprink with brown sugar and cinnamon. Stir gently to blend.
- Serves 4

