

# **One Pan Apple Butter Pork Chops**

2 pork chop fillets

Salt and pepper

3 tablespoons butter, divided

1 (29 ounce) jar apple butter, divided

2 apples, cored and sliced. No need to peel them.

2 tablespoons packed brown sugar

1 teaspoon ancho chili powder (or just chili powder)

$\frac{1}{3}$  cup heavy cream

1. Season both sides of each pork chop with salt and pepper.
2. Melt 2 tablespoons butter over medium high heat in a large skillet. Add the pork chops and cook each side for 3 minutes. Place pork on a plate and allow to rest while you cook the apples.
3. Using the same skillet, melt the remaining 1 tablespoon of butter. Add the apple slices and allow to cook until soft, about 5 minutes. Pour in  $\frac{3}{4}$  of the jar of apple butter, brown sugar, and chili powder. Stir to combine. Add in the cream and continue to stir. Bring to a light boil.
4. Add the pork chops, pushing aside the apples to make sure the bottoms of each pork chop are touching the skillet. Spoon a tablespoon of apple butter onto each side of each pork chop as you cook.
5. Cook each pork chop for about 4 more minutes on each side, adding a tablespoon of apple butter to each side as you cook. Cook until pork is cooked through to your liking.
6. Serve hot with the apple mixture spooned over the pork.