

 Preparation: 25 mins
Cooking: 20 mins

 Serves: 4

 Difficulty: easy



Apple-stuffed pork chops

These juicy pork chops – filled with a fragrant apple and herb stuffing – make the perfect centrepiece for a hearty, home-cooked meal that's bursting with flavour and feels special, yet requires minimal effort.

INGREDIENTS

- 4 thick-cut, boneless pork chops
- 1 tbsp butter
- 1 small onion, finely chopped
- 2 garlic cloves, crushed
- 1 medium British apple, peeled, cored and finely chopped
- 2 celery sticks, finely chopped
- 1 tsp dried sage
- ½ tsp dried thyme
- 50g panko breadcrumbs
- 50ml apple cider
- Salt and black pepper, to taste
- 1 tbsp olive oil

RECIPE

1. Preheat the oven to 180°C/160°C fan/gas 4.
2. Pat the pork chops dry, then carefully cut a deep pocket into the side of each chop, ensuring you don't cut all the way through. Set aside.
3. In a large ovenproof frying pan, melt the butter over a medium heat. Add the onion and sauté for 2–3 minutes until translucent. Include the garlic and cook for another minute.
4. Stir in the apple, celery, sage and thyme, cooking for 3–4 minutes.
5. Mix in the breadcrumbs and apple cider, season with salt and pepper, and once the liquid has reduced, remove the pan from the heat and allow to cool slightly.
6. Spoon the apple stuffing into each chop, pressing gently to ensure even distribution. Be careful not to overstuff or they won't close – secure with cocktail sticks if needed.
7. Wipe the frying pan clean with kitchen roll, then warm the olive oil in the same pan over a medium-high heat.
8. Sear the pork chops for 2–3 minutes on each side until golden brown.
9. Transfer the pan to the oven and bake for 10–15 minutes, until the pork is cooked through (internal temperature should reach 65–70°C).
10. Remove from the oven and let the chops rest for 3–5 minutes before serving.

Drizzle with the pan juices and serve with roast potatoes, sautéed carrots and perhaps a glass of local apple cider.

