

Pork Chop and Apple Skillet

Ingredients

cooking spray	1 onion, cut into strips
4 (3/4 inch-thick) pork chops	2 tablespoons balsamic vinaigrette dressing
2 Granny Smith apples, sliced	3 cups chicken broth
2 cups uncooked instant rice	1 teaspoon chopped fresh thyme
2 cups sliced fresh mushrooms	1 teaspoon chopped fresh rosemary

Instructions

Spray a nonstick skillet with cooking spray. Cook pork chops until browned, about 3 minutes per side. Add apples, rice, mushrooms, onion, and dressing; cook until onion starts to soften, about 3 minutes. Stir in chicken broth, thyme, and rosemary. Cover and simmer until pork is no longer pink in the center and apples are tender, about 10 minutes.