



Slap Ya Mama

Slap Ya Mama Cajun Products

<http://slapyamama.com>

Pork Chops with Apple Cider Glazed Brussels Sprouts

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Covered in a Slap Ya Mama / Brown Sugar rub, these pork chops are bursting with flavor. Add in apple cider glazed Brussels sprouts and you have an incredibly delicious dinner. Give this recipe a try and watch your family clean their plates with a smile. Enjoy!

Ingredients:

- 4 ½ tsp [Slap Ya Mama Original Blend Seasoning](#), divided
- 1/8 tsp cinnamon
- 3 Tbsp light brown sugar, divided
- 2 tsp fresh rosemary, finely chopped, divided
- 4 bone-in pork chops, center cut, 1" thick
- 3 Tbsp + 2 tsp olive oil, divided
- 3 Tbsp apple cider vinegar
- 1 Gala apple, cut into 1/2" wedges
- 1 lb Brussels sprouts, trimmed and halved
- cooking oil spray

Directions:

Preheat oven to 425°

In a bowl, combine 3 ½ tsp Slap Ya Mama Original Blend Seasoning, cinnamon, 1 Tbsp light brown sugar and 1 tsp rosemary. Mix well. With ½ tsp olive oil, coat each pork chop then rub both sides of the pork chops with the light brown sugar mixture. Set aside.

In another bowl, whisk together apple cider vinegar, remaining light brown sugar, remaining rosemary, remaining Slap Ya Mama Original Blend Seasoning. Slowly whisk in remaining olive oil until blended. In a large bowl, combine ¼ cup of vinegar mixture, apples and Brussel sprouts and toss to coat.

Line a baking sheet with a heavy-duty aluminum foil and lightly grease the foil with cooking spray. Place pork chops in center of baking sheet and place apple mixture around pork chops.

Bake at 425° for 14 minutes, turn pork chops and cook for another 12-16 minutes or until a meat thermometer reads 140° in the thickest part of a pork chop. Remove pork chops to a serving tray and cover with a sheet of foil to keep warm.

Increase heat to broil. Stir apple mixture and spread evenly across baking sheet. Broil apple mixture for 3-5 minutes or until slightly charred. Remove from oven and add apple mixture to remaining vinegar mixture and toss.



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Serve pork chops with a side of apples and Brussel sprouts. Enjoy!

Serves 4