



## NUTRITION PER SERVING:

<b>CALORIES</b>	232
<b>PROTEIN</b>	18 G
<b>CARBOHYDRATE</b>	25 G
<b>TOTAL FAT</b>	7 G

<b>PREP TIME:</b>	10 MINUTES
<b>COOK TIME:</b>	30 MINUTES

<b>YIELD:</b>	4 SERVINGS
<b>SERVING SIZE:</b>	1 PORK CHOP, ¼ C SAUCE, 2 ORANGE SEGMENTS

## FOR PORK CHOPS:

<b>4</b>	BONELESS PORK CHOPS (ABOUT 3 OZ EACH)
<b>¼ TSP</b>	GROUND BLACK PEPPER MEDIUM
<b>1</b>	ORANGE, RINSED, FOR ¼ TSP ZEST (USE A GRATER TO TAKE A THIN LAYER OF SKIN OF THE ORANGE;
<b>½ TBSP</b>	SAVE THE ORANGE FOR GARNISH)

## FOR SAUCE:

<b>¼ C</b>	LOW-SODIUM CHICKEN BROTH
<b>1</b>	1 MEDIUM APPLE, PEELED AND GRATED (ABOUT 1 C) (USE A GRATER TO MAKE THIN LAYERS OF APPLE)
<b>½</b>	CINNAMON STICK OR 1/8 TSP GROUND CINNAMON
<b>1</b>	BAY LEAF
<b>½ C</b>	DRIED CRANBERRIES OR RAISINS
<b>½ C</b>	100 PERCENT ORANGE JUICE

## BAKED PORK CHOPS WITH APPLE CRANBERRY SAUCE

...A WONDERFUL FRUIT SAUCE ADDS THE PERFECT TOUCH TO THESE PORK CHOPS—TRY SERVING WITH A SIDE OF BROWN RICE AND STEAMED BROCCOLI

- 01 Preheat oven to 350 °F.
- 02 Season pork chops with pepper and orange zest.
- 03 In a large sauté pan, heat olive oil over medium heat. Add pork chops, and cook until browned on one side, about 2 minutes. Turn over and brown the second side, an additional 2 minutes. Remove pork chops from the pan place them on a nonstick baking sheet, and put in the oven to cook for an additional 10 minutes (to a minimum internal temperature of 160 °F).
- 04 Add chicken broth to the sauté pan and stir to loosen the flavorful brown bits. Set aside for later.
- 05 Meanwhile, place grated apples, cinnamon stick, and bay leaf in a small saucepan. Cook over medium heat until the apples begin to soften.
- 06 Peel the orange used for the zest, and cut it into eight sections for garnish.
- 07 Serve one pork chop with ¼ cup of sauce and two orange segments.

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