



Peeled Snacks Apple Aplenty Trail Mix

A 100% organic, rich and tasty balance of sunflower seeds, walnuts, and peanuts, mixed with juicy Peeled Snacks raisins, dark chocolate, and apples. Whether you're out on a hike or in for the night, apple Aplenty will get you through, and help you bypass the doctor's office. Enjoy!



Ingredients

Serves 2

- ◆ 1 tsp. olive oil
- ◆ 1 tsp. butter
- ◆ 2 one-inch thick pork loin chops
- ◆ Salt
- ◆ Pepper, fresh ground
- ◆ 1/4 tsp. sweet smoked Spanish paprika
- ◆ 1/2 cup dry red wine – preferably a Syrah
- ◆ 1 scant cup of Apple Aplenty
- ◆ 1/8 tsp. red chili pepper flakes
- ◆ 1 heaping Tbs. of chopped cilantro

Instructions

1. Preheat your oven to 375 degrees.
 2. Wash and dry your chops. Salt and pepper one side and sprinkle the smoked paprika evenly over both chops on the same side. Rub the seasonings in a bit.
 3. Warm olive oil in a small skillet. Add butter and turn up heat to medium-high. When butter stops sizzling, add the chops, seasoned side down. Brown the chops on that side for about 3 minutes. While the chops are browning, season the top side with salt and pepper.
 4. Turn chops over. After 2 minutes, drain grease, add the wine and sprinkle the Apple Aplenty on top along with the red chili flakes, distributing evenly. Put the skillet in the preheated oven for 10 – 16 minutes. Test with an instant meat thermometer – it should be at 145 – 150 degrees. Remove the chops to a platter, scraping all the goodness on top. Let sit for 5 -10 minutes and the temperature will gain to the perfect degree of doneness.
- * Garnish with the cilantro and serve with LOVE!

Notes