



English Provender Caramelized Red Onion Chutney

This caramelized red onion chutney is insanely good and you'll want to put it on everything as I have been! I have used the chutney to finish off a fresh Bing cherry sauce for duck. It's terrific as is served on the side of a broiled or grilled steak and it even goes great with scrambled eggs! You can tell I really love this stuff! But then I buckled down and made these Caramelized Red Onion Chutney Pork Chops with Apples and Sweet Peppers that you will LOVE. They are super easy

to make, gorgeous to look at and taste out of this world. All good things.



Ingredients

Serves 2

- ◆ 2 ½ inch thick heritage pork chops
- ◆ 1 Tbs. unsalted butter
- ◆ 1 Tbs. olive oil
- ◆ Salt
- ◆ Pepper, fresh ground
- ◆ 1 Fuji apple, cored and cut into 16 slices
- ◆ 5 small red, yellow or orange small sweet peppers
- ◆ 2 heaping Tbs. of English Provender Caramelized Red Onion Chutney
- ◆ 3 springs of Italian parsley, chopped for garnish
- ◆ 1/4 of a lime in a wedge

Instructions

1. Preheat oven to 425 degrees.
2. Heat olive oil and butter in a large skillet on medium high heat until foaming mostly subsides. Lay pork chops in, seasoned side down. Add in apples and peppers around the chops and salt and pepper the top side of the chops and sauté for 4 – 5 minutes.
3. Turn chops and put on 1 heaping Tbs. of English Provender Caramelized Red Onion Chutney on each chop and spread around on the top of the chop. Turn apples and peppers and place them on top of the chops. Sauté for 5 – 6 minutes on this side.
4. Remove chops carefully to a platter, keeping all the toppings in place. Let rest for 10 minutes.
5. Squeeze on the lime wedge all over and sprinkle with parsley.

Serve with LOVE and enjoy!!

Notes
