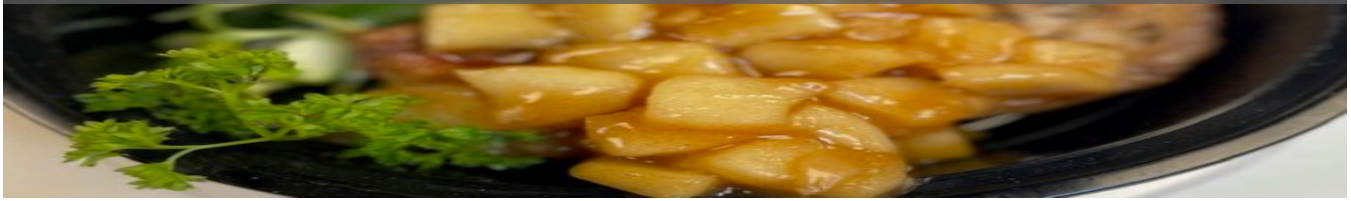




SAVOR THE MOMENT □ PORK CHOP/CHICKEN □



Ingredients

Pork Chop/Chicken

Sweet Street Scoopables™ Apple Compote

Grilled Veggies

Directions

step 1

Heat a cast iron skillet over medium-high heat and sear. Heat a large cast-iron skillet over medium-high heat until hot and just beginning to smoke.

step 2

Heat a large cast-iron skillet over medium-high heat until hot and just beginning to smoke. Add the pork chops and cook for 1 minute on each side — they should begin to brown and release some fat into the pan.

step 3

Continuing flipping and cooking for 8 to 10 minutes. Reduce the heat to medium. Continue to cook for 8 to 10 minutes more, flipping the chops every minute, until they register 135°F in the thickest part.

step 4

Top pork chop (or plate with chicken) with Sweet Street Scoopables™ Apple Compote.