

## *Pork Chops with Roasted Apples*

**Yield: 24 servings**

### **Ingredients:**

24 ct. 6 oz. Bone-In Center-Cut Pork  
Loin Chops  
4 ½ lb. Flame Roasted Fuji Apples  
4 ½ lb. Sweet Potato Fries

### **Directions:**

Grill the pork chop until desired doneness, about 5-7 minutes. While the chop is cooking, sauté the flame-roasted apples in a small sauté pan for 2 minutes. Fry the sweet potato fries per package instructions. Place the pork chop on a plate and top with apples. Serve with a side of sweet potato fries.

