

## **Apricot-Maple Glazed Pork Chops**

*One of the most flavorful pork chops you'll ever eat. Apricot nectar and maple syrup complement the sauce. Pair with steamed white rice, green beans and Libbys Kerns Nectar.*

Recipe Cookbook: Nestle® Very Best Meals

Prep Time: 5 minutes    Cooking Time: 20 minutes

### **INGREDIENTS:**

2 TBS butter  
4 1/2"-thick pork chops (1 lb total)  
1/4 C diced shallots  
1/2 C Apricot LIBBY'S® KERNS® All Nectar  
1/4 C sherry wine or dry white wine  
1/4 C maple syrup  
1/2 tsp MAGGI® Instant Chicken Bouillon  
4 dried apricot halves, thinly sliced (optional)  
1 TBS finely chopped parsley (optional)

### **DIRECTIONS:**

MELT butter in large skillet. Add pork - cook, turning once, till no longer pink in center. Transfer to serving plate; keep warm.

ADD shallots to skillet; cook, stirring frequently, till tender. Stir in nectar, sherry, maple syrup + bouillon. Bring to boil; cook, stirring frequently, till sauce has thickened. Remove from heat; pour sauce over pork. Sprinkle with apricots and parsley.

Serves: 4