

Skillet Pork Chops with SautØed Pears: Sweet, Savory & Elegant Dinner

Skillet Pork Chops with SautØed Pears



TIME
3-5 min

TEMP
145°F

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Recipe Card

SAVE
PDF

INGREDIENTS

4 boneless pork chops, about 1-inch thick (center-cut or loin chops)
1 tablespoon olive oil
1/2 teaspoon dried thyme
1/4 teaspoon garlic powder
Salt and freshly ground black pepper to taste
2 tablespoons unsalted butter
2 ripe but firm pears (such as Bartlett, Anjou, or Bosc), cored and sliced into 1/2-inch wedges
2 tablespoons apple cider vinegar
2 tablespoons chicken broth
1 tablespoon fresh rosemary, chopped (optional, for garnish)

DIRECTIONS

- 1. Prepare : Pork Chops:** Pat the pork chops thoroughly dry with paper towels. This is crucial for a good sear. Season both sides generously with salt, freshly ground black pepper, dried thyme, and garlic powder.
- 2. Sear : Pork Chops:** In a large, oven-safe skillet (cast iron or stainless steel works great), heat the olive oil over medium-high heat until shimmering. Carefully add the seasoned pork chops to the hot skillet (cook in batches if necessary to avoid overcrowding). Sear for 3-5 minutes per side, until golden brown and a beautiful crust forms. The internal temperature should be around 130-135°F (54-57°C) at this point. Remove the pork chops from the skillet and set aside on a plate.
- 3. SautØ Pears:** Reduce the heat to medium. Add the butter to the same skillet. Once melted, add the sliced pears in a single layer. SautØ for 3-4 minutes per side, turning occasionally, until they are golden brown and slightly tender.
- 4. Deglaze & : Create Sauce:** Pour the apple cider vinegar and chicken broth into the skillet with the pears, scraping up any browned bits from the bottom of the pan with a wooden spoon. Bring to a gentle simmer and let the liquid reduce slightly, about 1-2 minutes, forming a light pan sauce.
- 5. Finish : Pork Chops:** Return the seared pork chops to the skillet, nesting them among the pears and sauce. Cook for another 2-3 minutes, spooning the pan sauce over the chops, until the pork chops reach an internal temperature of 145°F (63°C).
- 6. Rest & : Serve:** Remove the skillet from the heat. Let the pork chops and pears rest in the skillet for 5

minutes. This allows the juices in the pork to redistribute, ensuring maximum tenderness. Garnish with fresh rosemary if desired. Serve immediately, spooning the sautéed pears and pan sauce over the pork chops.

SWAPS & NOTES

Today, we're making Skillet Pork Chops with Sautéed Pears - a dish that feels incredibly gourmet and special, yet comes together surprisingly quickly in just one pan.

It's the perfect balance of sweet and savory, making it an ideal meal for a cozy weeknight or a relaxed weekend dinner.

Why I Love This Recipe I absolutely adore Skillet Pork Chops with Sautéed Pears because it delivers such sophisticated flavors with remarkable ease.

It's a fantastic one-pan meal , which means less cleanup and more time to enjoy your delicious creation.

TIPS FOR SUCCESS

Pat Dry for Sear: Always pat your pork chops thoroughly dry before seasoning and searing.

This is key for that beautiful golden crust.

Don't Overcook Pork: Pork chops, especially boneless ones, cook quickly.

Use an instant-read thermometer to ensure they reach 145°F (63°C) for juicy results, then let them rest.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/skillet-pork-chops-with-sauteed-pears-sweet-savory-elegant-dinner/>