

# SECONDI

## BRACIOLE DI MAIALE

PORK CHOPS WITH APPLE, FENNEL AND SAGE

### *Ingredients for 4 persons*

*8 boneless, thin-cut pork chops*

*salt and freshly ground pepper*

*2 Tsp oil*

*2 Tsp unsalted butter*

*1 leek, white and light green parts only,  
thinly sliced*

*1 fennel bulb—halved lengthwise, cored  
and thinly sliced crosswise*

*1 Fuji apple—halved lengthwise, cored  
and thinly sliced*

*8 small sage leaves, coarsely chopped*

*1 cup white wine*

### *Preparation*

*Season the pork chops with salt and pepper. In a very large skillet, heat the oil until almost smoking. Cook the pork chops over high heat, turning once, until browned around the edges and just cooked through.*

*Transfer the pork chops to a plate and keep warm.*

*In the same skillet, melt the butter. Add the leek and cook over moderate heat until tender, about 3 minutes. Add the fennel and apple and cook, stirring occasionally, until softened, about 4 minutes. Add the sage and cook until fragrant, about 30 seconds. Season with salt and pepper, transfer to a platter and keep warm.*

*Pour the wine and any accumulated pork juices into the skillet and boil over high heat until thickened, about 4 minutes. Set the pork on top of the fennel and apples, pour the sauce over the pork and serve at once.*