

Pork Chop and Sauerkraut Casserole

Description

A hearty one-pan meal layered with tender pork chops, potatoes, apples, and tangy sauerkraut. Perfect cozy comfort food for two.

Course: Dinner

Cuisine: American, German

Keyword: German Cuisine, Pork Chops, Sauerkraut

Prep Time: 10 minutes mins

Cook Time: 1 hour hr

Total Time: 1 hour hr 10 minutes mins

Servings: 2

Calories: 568kcal

Ingredients

- 2 bone-in pork chops about 1/2 inch thick (4 oz each)
- 1/2 tsp kosher salt divided
- 1/4 tsp black pepper divided
- 1 tbsp unsalted butter
- 1 medium yellow onion diced (about 1 cup)
- 1 large Granny Smith apple peeled, cored and diced (about 1 1/2 cups)
- 1/2 tsp caraway seeds
- 2 medium russet potatoes about 1 lb, peeled and sliced into 1/4 inch rounds
- 1 1/2 cups refrigerated sauerkraut drained and rinsed
- 3/4 cup low-sodium chicken broth
- Fresh parsley chopped, for garnish

Instructions

- Pat pork chops dry and season both sides with 1/4 tsp salt and 1/8 tsp pepper.
- In a 10-inch cast iron or ovenproof skillet over medium-high heat, melt butter. Add pork chops and cook 3-4 minutes per side until browned. Transfer to a plate.
- Add onion, apple, caraway seeds and a pinch of salt to the skillet. SautÃ© 3-4 minutes until onions are translucent. Transfer onion-apple mixture to the plate with chops.

- Layer potato slices evenly over the bottom of the hot skillet, overlapping in circles. Sprinkle with 1/4 tsp salt and 1/8 tsp pepper.
- Top potatoes with half of the onion-apple mixture, spreading in an even layer.
- Add an even layer of sauerkraut over onions, then top with remaining onion-apple mixture.
- Nestle browned pork chops into the sauerkraut layer. Pour chicken broth evenly over top.
- Cover skillet tightly with foil and transfer to preheated 350°F oven. Bake 45-60 minutes until pork chops are cooked through (145°F internal temperature) and potatoes are fork tender.
- Remove skillet from oven and let rest 10 minutes before uncovering. Garnish with chopped parsley.
- Leftovers can be refrigerated for up to 4 days. Reheat individual portions in the microwave until warmed through.

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Category

1. Grandma Recipes

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