[Pork Chops with Pear-Pean Slaw](https://www.foodnetwork.com/recipes/food-network-kitchen/pork-chops-with-pear-pecan-slaw-3562856)

From the Food Network Kitchen

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Level: Easy

Total: 35 minutes

Active: 25 minutes

Yield: 4 servings

Ingredients

4 bone-in center-cut pork chops (1 inch thick; about 10 ounces each)

1 teaspoon paprika

1/2 teaspoon dried thyme

Kosher salt and freshly ground pepper

1/3 cup roughly chopped pecans

1 tablespoon extra-virgin olive oil

1/4 large head red cabbage, shredded (about 4 cups)

1/3 cup dried cranberries

1 pear, chopped

2 scallions, chopped

3 tablespoons apple cider vinegar

1. Season the pork chops all over with the paprika, thyme, 3/4 teaspoon salt and a few grinds of pepper; set aside. Toast the pecans in a large dry skillet over medium heat, stirring occasionally, about 5 minutes; transfer to a small bowl.
2. Heat the olive oil in the skillet. Add the pork chops and cook until well browned, about 6 minutes per side (a thermometer inserted sideways into the center should register 145 degrees F). Remove to a large plate and let rest.
3. Add the cabbage to the skillet and cook, stirring occasionally, until slightly wilted, 1 to 2 minutes; remove from the heat. Add the dried cranberries, pear, scallions, vinegar and toasted pecans. Season with salt and pepper and toss to coat. Serve the pork chops with the slaw.