## Pork Chops with Roasted Apple and Onion

#### Ingredients:

• 2 1/2 teaspoons canola oil, divided • 1 1/2 cups frozen pearl onions,

thawed

- 2 cups Gala apple wedges
- 1 tablespoon butter, divided
- 2 teaspoons fresh thyme leaves
- 1/2 teaspoon kosher salt, divided

• 1/2 teaspoon freshly ground black pepper, divided

- 4 (6-ounce) bone-in center-cut pork loin chops (about 1/2 inch thick)
- 1/2 cup fat-free, lower-sodium chicken broth
- 1/2 teaspoon all-purpose flour
- 1 teaspoon cider vinegar

#### **Preparation:**

**1.** Preheat oven to  $400^{\circ}$ .

2. Heat a large ovenproof skillet over medium-high heat. Add 1 teaspoon oil to pan; swirl to coat. Pat onions dry with a paper towel. Add onions to pan; cook 2 minutes or until lightly browned, stirring once. Add apple to pan; place in oven. Bake at 400° for 10 minutes or until onions and apple are tender. Stir in 2 teaspoons butter, thyme, 1/4 teaspoon salt, and 1/4 teaspoon pepper.

3. Heat a large skillet over medium-high heat. Sprinkle pork with remaining 1/4 teaspoon salt and 1/4 teaspoon pepper. Add remaining 1 1/2 teaspoons oil to pan; swirl to coat. Add pork to pan; cook 3 minutes on each side or until desired degree of doneness. Remove pork from pan; keep warm. Combine broth and flour in a small bowl, stirring with a whisk. Add broth mixture to pan; bring to a boil, scraping pan to loosen browned bits. Cook 1 minute or until reduced to 1/4 cup. Stir in vinegar and remaining 1 teaspoon butter. Serve sauce with pork and apple mixture.



It's time to celebrate the opening of the new MAX Orange Line and Tilikum Crossing, Bridge of the People-connecting PSU with Southeast Portland, Milwaukie and Oak Grove in North Clackamas County! Join us for a day of adventure and fun, with activities and entertainment at many of the newly opened Orange Line stations. ree rides

SE BYBEE

Vendor booths

MILWAUKIE/MAIN

Torres Ensemble

Trolley Trail Art Walk

SE PARK

· Beer oarden and food carts

· Complimentary bucket of golf balls

SE TACOMA/JOHNSON CREEK

and clubs at Eastmoreland Golf Course

· Live music, food carts and vendor booths

Catch the Orange prize wheel, souvenir photo

Claudia the Chinook salmon (climb inside a 29-foot salmon!)

Block party and live music showcase featuring Norman

Sylvester, The Waxwings, Alan Jones Sextet and Bobby

· Dunk tank + kids' train rides, obstacle course and climbing wall

#### LINCOLN/SW 3RD

- · Live music, food carts and vendor booths
- · Catch the Orange prize wheel, souvenir photo

#### SOUTH WATERFRONT/SW MOODY

- Tilikum Village: drumming, dancing and more, hosted by
- The Confederated Tribes of Grand Ronde
- Free healthy treats, kids' activities and food/beverages
- **OMSI/SE WATER**
- Live Portland Opera performances + activities inside
- Fun giveaways and free wi-fi
- BridgePort beer garden featuring Orange Line IPA

## Vintage steam engines at Oregon Rail Heritage Center

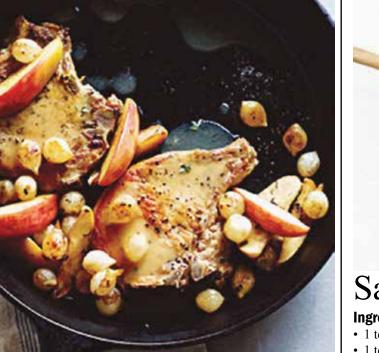
- **CLINTON/SE 12TH**
- · Live music, food carts and vendor booths Salt & Straw booth featuring special-edition Olive Oil &
- Burnt Orange Marmalade ice cream

### Get the complete event schedule at catchtheorange.com/opening

### Catch the .



Ó





#### **Ingredients:** • 1 teaspoon butter

- 1 1/2 cups diagonally sliced carrot • 1/8 teaspoon freshly ground black pepper
- 1 teaspoon olive oil • 2 teaspoons fresh small sage leaves
- 2 tablespoons water

#### • 1/8 teaspoon salt **Preparation:**

1. Melt butter in a large nonstick skillet over medium heat. Add oil to pan; swirl to coat.

2. Add carrot and 2 tablespoons water. Partially cover pan and cook 10 minutes or until carrots are almost tender. Add salt and pepper to pan; increase to medium-high heat.

3. Cook 4 minutes or until carrots are tender and lightly browned, stirring frequently. Sprinkle with sage.

# Savory Baked Apples

#### **Ingredients:**

- 2/3 cup fat-free, lower-sodium chicken broth
- 1/3 cup uncooked brown rice
- 1/3 cup dried cranberries
- 1/3 cup apple cider
- 4 large Rome apples, cored
- 1/3 cup finely chopped carrot
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground red pepper • 3 garlic cloves, minced
- 3/4 teaspoon kosher salt
- 1/2 teaspoon dried rubbed sage

- 1 1/2 tablespoons butter, melted and divided
- 1 (4-ounce) link sweet Italian sausage, casings removed
- 3/4 cup finely chopped yellow onion

#### **Preparation:**

2. Bring broth to a boil in a saucepan. Stir in rice. Cover, reduce heat, and simmer 50 minutes. Remove from heat. Let stand 10 minutes.

3. Combine cranberries and cider in a microwave-safe bowl; microwave at HIGH 1 minute. Let stand for 10 minutes. Add mixture to rice. 4. Using a small spoon, carefully scoop out centers of apples, leaving a 1/2-inch-thick shell, and chop apple flesh. Brush the inside of apples with 1 tablespoon butter. Place apples on a baking sheet, and bake at 350° for 25 minutes or until just tender.

5. Preheat broiler to high.

6. Heat a large skillet over medium-high heat. Add sausage, and sauté 5 minutes, stirring to crumble. Remove from pan; drain. Wipe skillet, and melt remaining butter in pan. Add chopped apple, yellow onion, and next 3 ingredients (through pepper); sauté 4 minutes. Add garlic; sauté for 1 minute, stirring constantly. Add sausage, onion mixture, walnuts, and next 3 ingredients (through sage) to rice; toss. Divide rice mixture evenly among apples; top with cheese. Broil for 5 minutes or until golden.

- 1/2 cup shredded Swiss cheese • 1/4 cup chopped walnuts, toasted
- 3 tablespoons minced green onions

1. Preheat oven to 350°.