

1 ½ cups breadcrumbs or panko crumbs
2 tsp. non-salt seasoning (optional)
1 cup ranch dressing for dipping

Place the cauliflower florets in a large bowl. In a small bowl, mix the melted butter and cayenne pepper sauce to combine, then pour the sauce over the cauliflower. Mix everything together ~~well~~ separate

medium-high heat until just beginning to smoke. Add the pork chops and cook until they begin to brown, about 1 minute on each side. Reduce the heat to medium. Continue to cook, flipping the chops every minute, until they register 140 to 145°F in the thickest part, 6 to 8 minutes more. Transfer the pork chops to a clean plate. Add 1 teaspoon canola oil to the pan. Add the onion, garlic, and 4 sprigs fresh thyme, and cook until onion begins to soften and brown, 3 to 4 minutes. Add the apples and remaining ½ cup apple cider and nestle the chops on top. Cook until the apples are warm and tender but not falling apart, 3 to 4 minutes.

Apple Crumble

Filling

¼ cup granulated sugar

2 Tbsp. cornstarch

1 tsp. cinnamon

2 lbs. tart baking apples (about 6 medium or 4 large), such as Granny Smith or Honeycrisp, peeled or unpeeled, cored, and sliced ¼ inch thick

1 Tbsp. freshly squeezed lemon juice

Topping

1 cup all-purpose flour

½ cup packed light or dark brown sugar

½ cup chopped walnuts

1 tsp. baking powder

¼ tsp. kosher salt

1 stick unsalted butter, at room temperature

Preheat the oven to 375°F and prepare the baking dish. Coat a 9-inch square baking dish with butter; set aside

Filling