

# Ham Steak with Maple Apples

Makes 4 Servings

## Ingredients

- ☐ 3 apples, cored and sliced thin
- ☐ 1/4 cup raisins
- ☐ 3 tablespoons maple syrup
- ☐ 1/8 teaspoon cinnamon (or nutmeg)
- ☐ 1 tablespoon oil
- ☐ 2 (8-ounce) ham steaks
- ☐ 2 cloves garlic, minced
- ☐ 1 (14.5-ounce) can cut green beans, drained

## Directions

1. In a small pot over medium heat, add apples, raisins, syrup and cinnamon, and mix. Cook, stirring often until apples are tender, about 8 to 10 minutes. Set aside.
2. In a large pan over medium-high heat, heat 2 teaspoons of oil. Cook ham steaks (you may have to do this one at a time) 4 to 5 minutes. Flip ham steak and cook 4 more minutes until heated through. Move to a plate and let rest.
3. In the same pan you cooked the ham in, on medium heat, add 1 teaspoon of oil. Add garlic and cook about 30 seconds. Stir in green beans and cook, until hot, about 1 to 2 minutes.
4. Top ham steaks with apple mixture and serve with green beans.

Recipe from: Feeding Pennsylvania and PA Eats

