

Seared Boneless Pork Chops in Arcadia's Kitchen Salsa Verde

Chuletas de Cerdo en Salsa Verde



Most days we find ourselves too busy to cook and in need of a delicious home-cooked meal that doesn't require a long list of ingredients you may never use again, and without having to spend much time making it.

Those are the reasons we developed this recipe, it's easy with very few ingredients, quick and delicious; Arcadia's Kitchen Salsa Verde is intense, bright and citrusy. It makes a bright counterpoint to rich slices of seared pork.

*Salsa can be pureed for a velvety finish, as shown on the picture) or left chunky for a more rustic look, flavor will remain the same.

Serves 2-4

Cooking Time: 20-25 minutes

Ingredients:

1 16 Oz jar of Arcadia's Kitchen Salsa Verde (heat level of your choice)

4 Boneless pork chops

1 Medium yellow onion, sliced thin

4 Tablespoons of extra virgin olive oil (divided in 2)

1/2 Cup of Water

1. Heat 2 tablespoons of olive oil over medium to medium-high heat and place the chops with enough room between them.



2. Add the onion and brown the chops on both sides, 2 to 3 minutes on the first side. Flip and cook until the chops are golden brown on the other side, 1 to 2 minutes



3. Add the Salsa Verde and water and simmer at low heat for another 6-8 minutes, make sure no pink juices remain



4. Remove chops onto a plate and set aside covered



5. Using an electric blender, puree the salsa from the pan with the additional olive oil until it becomes a pale green sauce. Bring back the chops and the sauce to the pan to re-heat through and serve. This step can be skipped, the only difference is the rustic vs creamy look of the salsa.



Recommended Cooking Times for Pork Chops

Boneless 3/4-Inch	8 to 12 Minutes
Boneless 1 1/2-Inch	12 to 20 Minutes
Bone-In 3/4-Inch	8 to 12 Minutes
Bone-In 1 1/2-Inch	20 to 25 minutes

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