





Cuban Mojo Pork Chops

with Charred Pineapple & Onion Salad

 20-30min  2 Servings

This take on a classic Cuban Mojo sauce, full of vibrant citrus flavor courtesy of freshly squeezed orange and lime juice, is sure to put some pep in your step! Boneless pork chops are pounded thin and glazed in the Mojo. We char sweet pineapple to intensify its flavor and bring you a taste of the tropics in a refreshing salad. Cook, relax, and enjoy!

What we send

- boneless pork chops
- garlic
- romaine heart
- lime
- navel orange
- red onion
- fresh pineapple
- ground cumin
- dried oregano

What you need

- kosher salt & ground pepper
- sugar

Tools

- meat mallet (or heavy skillet)

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 667.0kcal, Fat 46.8g, Proteins 37.4g, Carbs 25.7g



1. Prep ingredients

Into a large bowl, squeeze **¼ cup orange juice** and **2 tablespoons lime juice**. Peel and grate **1 teaspoon garlic**. Halve, peel and thinly slice **all of the onion** lengthwise, then finely chop **2 tablespoons onion** and reserve for step 6. Cut **half of the pineapple** into **¼-inch pieces** (save rest for snacking!).



4. Cook pineapple & onion

Heat **2 teaspoons oil** in a medium, heavy skillet (preferably cast-iron), over high. Add **pineapple** and **sliced onions** to skillet and cook, stirring, until onions are softened and browned and pineapple is charred in spots, about 4 minutes. Transfer pineapple and onions to large bowl with **dressing**.



2. Make dressing

To the large bowl with **orange** and **lime juices**, add **grated garlic**, **3 tablespoons oil**, **½ teaspoon of the cumin**, **¼ teaspoon of the oregano**, **1 teaspoon sugar**, **½ teaspoon salt**, and **a few grinds pepper**; whisk to combine. Spoon **¼ cup dressing** into a small bowl along with **2 tablespoons water**; reserve for step 5.



5. Sear pork chops

Heat **1 teaspoon oil** in same skillet over high. Add **pork chops** and cook on one side until deeply browned, about 3 minutes. Flip pork chops, reduce heat to medium-high, and add **reserved dressing-water mixture**. Cook until pork chops are cooked through and sauce is thickened, 2-3 minutes.



3. Season pork chops

In a second small bowl, combine **remaining cumin and oregano**, **½ teaspoon salt**, and **a few grinds pepper**. Pat **pork chops** dry, and trim excess fat to ¼-inch if necessary. Place pork chops between 2 layers of plastic wrap. Use a meat mallet or heavy skillet to pound pork to ¼-inch thickness. Season pork chops all over with **spice blend**.



6. Finish salad & serve

Meanwhile, thinly slice **romaine** crosswise, discarding end. Add lettuce to bowl with **pineapple** and **onions** and toss to coat. Serve **salad** with **pork chops** and drizzle all over with **pan sauce**; top with **chopped onions**. Enjoy!