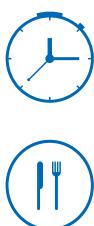




Panca Drizzled Pork Chops



TOTAL COOK TIME

20

minutes



SERVINGS*

6

people

INGREDIENTS

- 6 thick-cut boneless New York (top loin) pork chops, about 8 oz. each
- 30 oz. of cooked canary beans with no liquid
- 2 tbsp. of panca chile paste
- 2 pear tomatoes, julienne cut
- 1/2 red onion, julienne cut
- Juice of 2 lemons, about 4-6 tablespoons
- 1/4 cup olive oil
- 1/4 cup chopped fresh cilantro
- 4 cloves garlic, minced
- Salt & pepper to taste

Season the pork with the panca chile paste and minced garlic, salt and pepper and set aside.

On a grill, cast iron pan or regular pan, cook the chops on medium high temperature for about 5 minutes on each side, depending on the thickness. Add 1-2 tablespoons of oil if you use a regular sauté pan.

While you cook the pork, combine the beans, the onions, tomatoes, 1 minced garlic, lemon juice, 1/4 cup of olive oil, cilantro, salt and pepper to taste, stir and leave on the refrigerator for at least 15 minutes.

SERVING SUGGESTIONS

Serve the bean salad with the pork chops on top or on the side. This flavorful and refreshing recipe is great for any day of the week. If you want, season the pork and prepare the salad in the morning or the day before for even more flavor. You can substitute the panca paste for chile guajillo, red chili powder, sweet paprika or pinch of annatto. Dry oregano or rosemary will also match perfectly with the panca chile. The canary or mayocoba (Peruvian) beans can be substituted for pinto beans.

*Suggested serving size per person: 1, 8oz pork chop, 4oz of bean salad.

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