



## **Pork Chops al Pastor with Chipotle Marinade**

By Chef José Mendín for [PorkTeInspira.com](http://PorkTeInspira.com)

### **INGREDIENTS**

2 Ribeye Pork Chops, Bone-In (Rib-Chop, Bone-In), 3/4 inch  
3 tablespoons olive oil

#### Chipotle Marinade

1 white onion, halved  
2 cups pineapple, peeled and cut crosswise into ½ inch-thick rounds  
3 garlic cloves, minced  
2 teaspoons kosher salt  
1 teaspoon oregano, dried (preferably Mexican)  
1 teaspoon ground cumin  
2 tablespoons canned chipotle chiles in adobo

### **COOKING INSTRUCTIONS**

#### For Pastor Marinade

Combine all marinade ingredients in a large blender and puree until smooth.

In a large bowl, marinate pork chops with the marinade. Cover and chill for at least 1 hour.  
Heat a large sauté pan with olive oil to medium high heat and sauté pork chops until golden, approximately 10-12 minutes (5-6 minutes on each side), and chops reach an internal temperature between 145°F to 160°F (use a digital thermometer).

Serve with Mexican rice, sliced avocados, warm tortillas and charred pineapple.

### **SERVES 2**

**TOTAL PREP TIME** 1 hour and 10 minutes

**TOTAL COOKING TIME** 20-25 minutes

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