

Seared Pork Chop with Peaches & Shishito Peppers

4 SERVINGS | **HANDS ON TIME: 10 minutes** | **TOTAL TIME: 30 minutes**

Augustus Ranch Boneless Pork Chops, thawed
Texas Farm Patch Peaches, washed
Johnson's Backyard Garden Shishito Peppers, washed
Farmhouse Kitchen-prepared South Texas Organics 1015 Sweet Onions
Farmhouse Kitchen Pork Spice Rub
Farmhouse Kitchen Dijon-Tarragon Vinaigrette, shaken or stirred well before use
Sea salt and fresh cracked black pepper
Olive oil

STEP 1 Pat the pork chops dry with paper towels and season both sides with the pork spice. Set aside at room temperature. Cut the peaches in half and remove the pits. Remove the stems from the shishito peppers. Set aside.

STEP 2 Place a large saute pan or cast iron skillet over medium heat. When the pan just begins to smoke, add 1 tbsp. oil and swirl to distribute the oil around the pan. Add the pork chops to the pan and sear for 2 minutes on each side. Try not to move or flip the pork chops until you see a golden crust has formed. Remove the pork chops when the internal temperature just reaches 145°F. Cook for an additional 1-2 minutes, as needed, to reach temperature and preferred doneness. Transfer pork chops to a plate and lightly tent with foil.

STEP 3 After transferring the pork chops, return the pan to medium-high heat. Add 1 tbsp. oil, if needed. Add the peaches to the pan, cut-side down. Sear until caramelized and golden, about 2-3 minutes. Transfer the seared peaches to the plate with pork chops.

STEP 4 Return the pan to medium-high heat. Add 1 tbsp. oil, if needed. Add shishito peppers and onions to the pan. Season with 1 tsp. salt and pepper. Sear for 1-2 minutes. Stir and continue cooking for 2-3 more minutes until the vegetables have softened and have dark, caramelized spots all around.

STEP 5 To serve, add the shishito peppers and onions to the serving plates. Top with the seared pork chops and peaches. Drizzle the dijon-tarragon vinaigrette all over.

Enjoy!