

Seared Pork Chops with Charred Shishito Salsa Verde

2 SERVINGS | **HANDS ON TIME: 15 minutes** | **TOTAL TIME: 30 minutes**

McCleery Family Duroc Pork Chops, thawed
Martinez Farms Okra, washed, stem trimmed
Buena Tierra Heirloom Fingerling Potatoes, washed and scrubbed, peeled (optional)
Farmhouse Kitchen Charred Shishito Salsa Verde
Farmhouse Kitchen Succotash Sauce
Salt and pepper
Olive oil

Preheat oven to 425°F degrees and adjust oven rack to middle position.

STEP 1 Chop the potatoes into approximately 1” cubes and add to a large, rimmed baking sheet. Drizzle with 1 tbsp. oil and season with 1/2 tsp. salt and pepper. Toss to combine and spread out in a single layer. Roast, flipping once halfway through cooking, until the potatoes are golden brown on the outside and tender on the inside, about 20-25 minutes.

STEP 2 While the potatoes are roasting, pat the pork chops dry with paper towels and season both sides with salt and pepper. Set aside at room temperature. Chop the okra to 1” pieces. Set aside.

STEP 3 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 your preferred doneness. Transfer pork chops to a plate and lightly tent with foil.

STEP 4 After transferring the pork chops, return the pan to medium heat. Add 2 tsp. oil, if needed. Add the chopped okra and cook for about a minute. Carefully pour in the succotash sauce. Bring up to a boil and then reduce heat to low. Simmer until the okra is tender and the sauce is heated through, about 4-5 minutes. Season with salt and pepper to taste.

STEP 5 Serve the seared pork chops with charred shishito salsa verde and a side of roasted potatoes and summer succotash.

Enjoy!