

Peach-Tarragon Pork Chop with Shishito-Okra Saute

2 SERVINGS | HANDS ON TIME: 10 | TOTAL TIME: 25

Peaceful Pork Bone-in Pork Chops, thawed
Farmhouse Kitchen Peach-Tarragon Vinaigrette, stirred well before used
Gundermann Acres Okra, washed, stem end trimmed
Gundermann Acres Calabaza Squash, washed
Engel Farms & Orchard Shishito Peppers, washed
Olive Oil or Ghee
Salt and Pepper

STEP 1 Pat the pork chops dry with paper towels and season both sides with 1 tsp. salt and pepper. Set aside at room temperature. Remove the stems from the shishito peppers. Set aside. Cut calabaza squash into 1/2" pieces. Set Aside. Slice okra into 1/2" rounds. 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. of fat and swirl to distribute 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 Return the pan to medium-high heat. Add 1 tbsp. oil, if needed. Add shishito peppers, okra and, calabaza squash to the pan. Season with 1/2 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 4 To serve, add the shishito peppers, okra and, calabaza squash to the serving plates. Top with the seared pork chops. Drizzle the peach-tarragon vinaigrette all over.

Enjoy!

Peach-Tarragon Pork Chop with Shishito-Okra Saute

4 SERVINGS | HANDS ON TIME: 10 | TOTAL TIME: 25

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Farmhouse Kitchen Peach-Tarragon Vinaigrette, stirred well before used
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Engel Farms & Orchard Shishito Peppers, washed
Olive Oil or Ghee
Salt and Pepper

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Enjoy!

STORAGE TIPS *INGREDIENTS BEST USED WITHIN 5 DAYS*

Bone-in Pork Chop- Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

Peach-Tarragon Vinaigrette- Store in the refrigerator. Use within 5 days. (Ingredients: pickled peaches, onion, white balsamic vinegar, dijon mustard, tarragon, Texas Olive Ranch extra virgin olive oil)

Okra - Store in the crisper drawer of refrigerator. Use within 5 days.

Calabaza Squash - Store in a plastic bag in the crisper drawer of the refrigerator. Use within 5 days.

Shishito Peppers- Store in paper bag inside refrigerator crisper drawer until ready to use.

****Not made with gluten, dairy, egg, nuts, peanuts, fish or shellfish containing ingredients.**

*****Prepared in a facility that may contain gluten, dairy, egg, nuts, peanuts, fish and shellfish.**