

My Classic Pork Chops with Broccoli Rabe



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Recipe by: Laura Vitale

Serves 4

Prep Time: 25 minutes
Cook Time: 45 minutes

Ingredients

For the Broccoli Rabe:

- 2 Bunches of Broccoli Rabe, trimmed, washed and dried
- 3 Cloves of Garlic, sliced
- Pinch of Hot Pepper Flakes
- 3 Tbsp of Olive Oil
- Splash of water
- Salt, to taste

For the Pork Chops:

- 4 Bone In Pork Chops
- 2 Tbsp of Olive Oil
- 2 Tbsp of Sliced Hot Cherry Peppers
- 1/4 cup of Dry White Wine or Beer
- 1/2 cup of Water
- Garlic Salt

For the potatoes:

- 1-1/2 lb of Russet Potatoes, peeled and cut into wedges
- 1 Tbsp of All Purpose Seasoning (I love the one from Costco)
- 1 Tbsp of Freshly Grated Parm
- 2 Tbsp of Olive Oil
- Pinch of Garlic Salt

1) Preheat your oven to 425 degrees and line a baking pan with parchment paper, set aside.

2) Add the potatoes to a saucepan, fill with water, add a pinch of salt, bring to a boil and boil the potatoes for just a few minutes, drain them well and place them back in the same pot.

3) Add the seasoning, garlic salt, parm and olive oil to the potatoes, toss to coat, place them in your prepared pan and pop them in the oven for about half an hour or until golden brown and crispy, in the meantime, we work on the broccoli rabe and pork chops.

4) In a large skillet with high sides over medium heat, add the oil, garlic and hot pepper flakes, once the garlic begins to sizzle, add the broccoli rabe, toss in the oil and garlic, season with some salt, add about 3/4 cup of water, cover with a lid, reduce the heat to medium low and cook for about 15 minutes or until the broccoli rabe has wilted and cooked down a bit, then remove the lid, increase the heat to medium high and continue to cook until most of the liquid has absorbed, remove to a plate and set that aside.

5) In the same skillet, (wipe it clean with a paper towel but dont wash it) add the oil, preheat it over medium high heat, season the pork chops on both sides with the garlic salt and a very light grating of parm, add them to the hot skillet, cook them for about 3 minutes per side (this will depend on the thickness of the pork chops) when you flip them to cook on the second side, add the cherry peppers at this point and allow them to cook all together on the second side, once cooked, remove to a plate, cover and set aside.

6) To the skillet, add the wine and water, cook until it reduces by half, drizzle over the pork chops, scatter with a sprinkle of chopped parsley, serve with the broccoli and roasted potatoes.

