

DIRECTIONS

GLAZED PORK CHOPS WITH WARM MELON SLAW





15 min

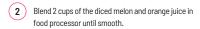
15 min COOKING



4



Halve melon and scoop out the seeds. Remove the rind and finely dice.



1 Pure Flavor® Alonna™ Canary Melon, divided

2 cups savoy cabbage, thinly sliced

Green onions, sliced for garnish Salt and pepper, to taste

8 fast fry pork chops 1 mango, diced

1/4 cup orange juice
3 tbsp hoisin sauce
1 tbsp olive oil

- Transfer 1/2 cup of the pureed melon to a small mixing bowl and add hoisin sauce. Pour over pork to coat.
- 4 Strain the remaining puree and reserve the juice, discarding the pulp and set aside.

- Heat olive oil in a large skillet, add pork chops, and season with salt & pepper. Cook pork for 4 minutes on each side or until well browned.
- 6 Combine the remaining diced melon, mangos, savoy cabbage and strained juice. Season with salt & peoper and toss lightly.
- Remove the pork from the skillet and add the remaining hoisin mixture. Cook while stirring until thoroughly heated. Spoon onto serving plates.
- 8 Add melon mixture to skillet to warm slightly.
- Place pork on serving plates.

 Add warm melon mixture over
 pork & garnish with green onions.