



RECIPE | MELONS



GLAZED PORK CHOPS WITH WARM MELON SLAW

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INGREDIENTS

- 1 Pure Flavor® Alonna™ Canary Melon, divided
- 8 fast fry pork chops
- 1 mango, diced
- 2 **cups** savoy cabbage, thinly sliced
- ¼ **cup** orange juice
- 3 **tbsp** hoisin sauce
- 1 **tbsp** olive oil
- Green onions, sliced for garnish
- Salt and pepper, to taste

DIRECTIONS

- 1 Halve melon and scoop out the seeds. Remove the rind and finely dice.
- 2 Blend 2 cups of the diced melon and orange juice in food processor until smooth.
- 3 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.
- 5 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 & pepper and toss lightly.
- 7 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.
- 9 Place pork on serving plates. Add warm melon mixture over pork & garnish with green onions.



30 min

15 min
PREP.

15 min
COOKING



4



easy