GLAZED PORK CHOPS WITH WARM MELON SLAW

30 min — 15 min PREP. / 15 min COOKING | 4 | easy

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.

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