

Smokey Seared Pork Chops with Summer Corn Succotash



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Recipe by: Laura Vitale

Serves 2 or more

Prep Time: 20 minutes

Cook Time: 15 minutes

Ingredients

For the rub and pork:

- __ 2 (or you can use up to 6 because the rub makes enough for 6 pork chops) Boneless Pork Chops, about 1 thick
- __ 1-1/2 Tbsp Smoked paprika
- __ 1 tsp of Ancho Chili Powder
- __ 1 Tbsp of Brown Sugar
- __ 1 tsp of Dried Mustard
- __ 2 tsp of granulated garlic
- __ 1 tsp of cumin
- __ Generous Pinch of Salt

For the succotash:

- __ 2 Tbsp of Olive oil
- __ 4 Ears of Corn
- __ 8 oz of Cherry tomatoes, halved
- __ 1 Medium Yellow Onion, diced
- __ 1 Poblano Pepper
- __ 2 Tbsp of Fresh Chopped Basil
- __ 2 Tbsp of Chopped Parsley
- __ Squeeze of lime
- __ Pinch of Salt

1) In a small bowl, combine all the spices and salt for the rub, sprinkle all sides of the pork chops with the mixture and set them aside.

2) On a really hot grill pan, add the corn and poblano and char them on all sides, remove them to a plate to cool.

3) De-seed and dice the poblano and set that aside and cut the kernels off the cob and set that aside as well.

4) Working simultaneously, have a medium size skillet with two tablespoons of oil preheating over medium heat, and a cast iron skillet with a drizzle of light olive oil or vegetable oil preheating over medium heat as well.

5) To the skillet with the olive oil, add the onions and poblanos and cook them for about 4 minutes, meanwhile, add the pork chops to the cast iron skillet and cook them on the first side for about 3 minutes, (this is the point where you add the corn and tomatoes along with a good pinch of salt to the onion mixture and continue to cook alongside the pork chops for just 3 more minutes then remove from the heat and finish them off with the herbs and lime) flip them on all sides until beautifully seared and cooked to 145 degrees Fahrenheit, remove to a plate and allow them to rest for a few minutes.

6) Slice the pork chops and serve alongside the succotash!

