

Pork Chop with Warm Peach, Bell Pepper, Jalapeño & Cilantro Salad



25 minutes | 2 servings

Find cookware

[aluminum foil](#)
[chef's knife](#)
[citrus juicer \(optional\)](#)
[colander](#)
[cutting board](#)
[grater \(optional\)](#)
[measuring cups](#)
[measuring spoons](#)
[mixing bowls](#)
[nonstick skillet](#)
[stirring spoon](#)
[tongs](#)
[whisk or fork](#)

Grab ingredients

1/8 cup	almonds
1/2 small bunch	cilantro
1	jalapeño pepper
1/2	lime
2	peaches
2	pork chops, bone-in
1	red bell pepper
1	shallot
	black pepper
	brown sugar
	extra virgin olive oil
	salt

Cook & enjoy

1 Wash and dry the fresh produce.

1/2 lime
1/2 small bunch cilantro
1 jalapeño pepper
1 red bell pepper
2 peaches

2 Zest and juice lime into a medium bowl.

3 Shave cilantro leaves off the stems; discard stems and mince the leaves. Add to the bowl with the lime along with oil, sugar, salt, and pepper; whisk to combine the dressing.

1 tbsp extra virgin olive oil
1/2 tsp brown sugar
1/4 tsp salt
1/8 tsp black pepper

4 Peel and thinly slice shallot; add to the bowl with the dressing.

1 shallot

5 Thinly slice jalapeño into rounds and add to the bowl; stir to combine and set aside. (Be careful with jalapeños; do not touch your eyes and ensure you wash your hands after handling or wear gloves while preparing.)

6 Preheat a skillet over medium-high heat.

7 While the skillet heats up, pat the pork chops dry with paper towels and place on a plate; season with salt and pepper on both sides.

2 pork chops, bone-in
1/2 tsp salt
1/2 tsp black pepper

- 8 Once the skillet is hot, add oil and swirl to coat the bottom. Add chops and pan-fry until golden brown and cooked through, 3-4 minutes per side. Transfer chops to a clean plate and loosely cover with aluminum foil. (Reserve skillet for later use.)
2 tsp extra virgin olive oil
- 9 While the chops are cooking, trim, seed, and medium dice bell pepper. Place in a small bowl.
- 10 Quarter peaches lengthwise (around the pit); twist quarters to separate, then remove and discard pits. Medium dice and add to the bowl with the bell pepper.
- 11 Return the skillet (with cooking juices) to medium heat, add more oil, and swirl to coat the bottom. Add bell pepper and peaches; cook, stirring occasionally, until soft and lightly charred in spots, 3-4 minutes.
1 tsp extra virgin olive oil
- 12 Meanwhile, roughly chop almonds.
1/8 cup almonds
- 13 When the bell pepper and peaches are done, transfer to the bowl with the dressing; stir to combine the salad.
- 14 To serve, divide chops and peach salad between plates. Sprinkle with almonds and enjoy!