

Hoisin-Glazed Pork Chops

with Stir-Fried Vegetables & Wonton Noodles



Delightfully chewy wonton noodles tossed in a nutty, savory sauce are a delicious accompaniment to these pork chops. For depth of flavor, we're pan-searing the pork chops, then glazing them with barbecue-like hoisin, whose sweetness perfectly matches bites of sautéed carrots in the noodles.

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4 Boneless, Center-Cut Pork Chops

2 Carrots

1 bunch Chives

2 Tbsps Tahini

2 Tbsps Soy Sauce

$\frac{3}{4}$ lb Fresh Wonton Noodles

2 tsps Sambal Oelek

1 1-Inch Piece Ginger

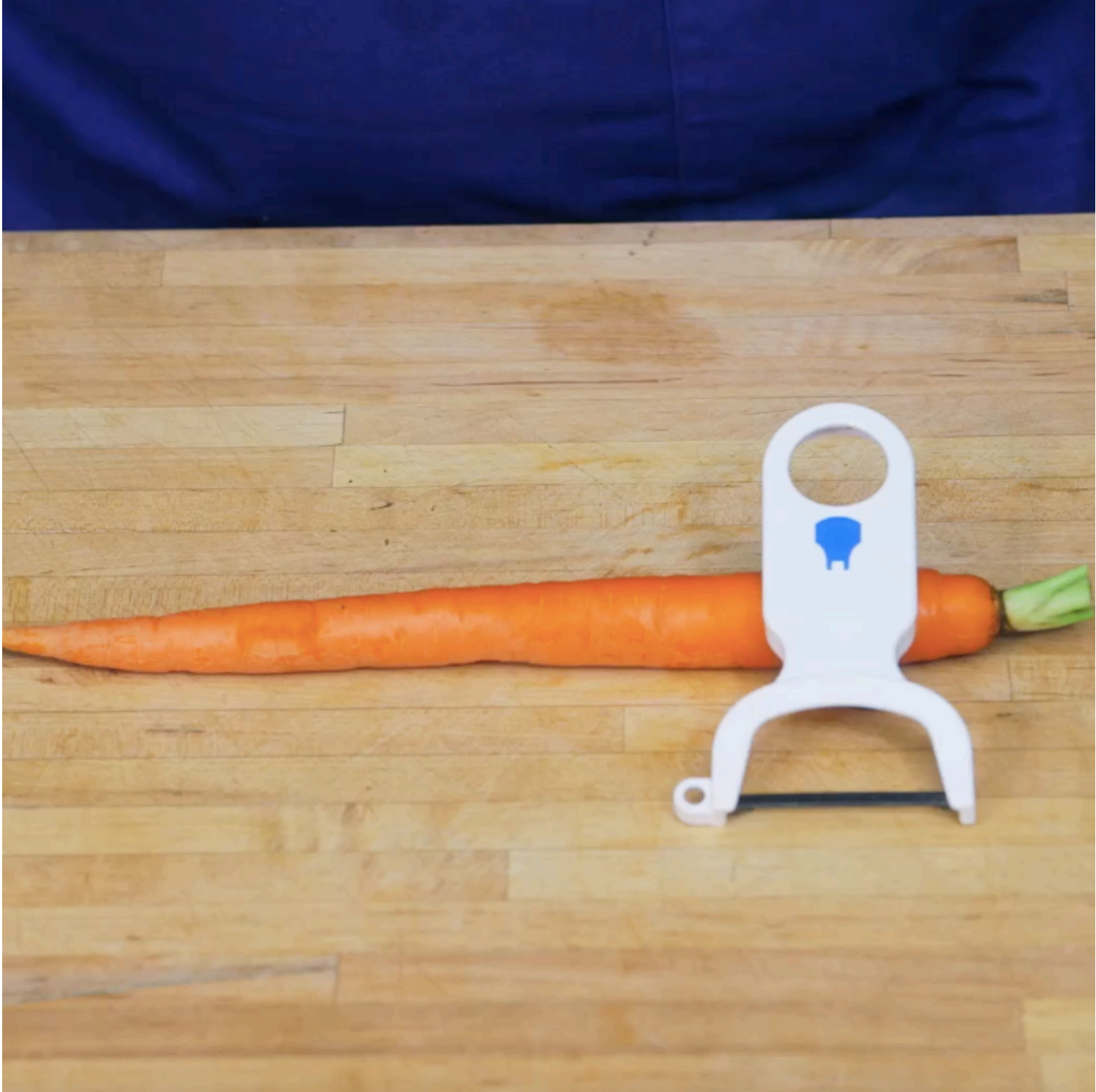
$\frac{1}{4}$ cup Hoisin Sauce

tried-and-true

kitchen tools

Stainless Steel Strainer

A stainless steel strainer is a handy tool for quinoa. It's great for draining grains and pastas (not to mention small fruits and vegetables after washing) and straining stocks and gravy. Lightweight and sturdy, it's constructed with a double-fine mesh.



How To: Peel a Carrot

Make quick work of this deliciously sweet root vegetable. Check out the video to see how it's done.

[Click for Tablet View](#)



1 Prepare the ingredients:

Fill a medium pot with water; add **a pinch of salt**. Heat to boiling on high. Wash and dry the fresh produce. Peel and finely chop the **ginger**. Cut out and discard the core of the **cabbage**; thinly slice the leaves. Peel the **carrots** and thinly slice into rounds. Thinly slice the **chives**.



2 Cook the vegetables:

In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **chopped ginger**, **sliced cabbage**, and **sliced carrots**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until softened and fragrant. Transfer to a bowl and cover with aluminum foil to keep warm. Rinse and wipe out the pan.



3 Cook & glaze the pork chops:

Pat the **pork chops** dry with paper towels; season with salt and pepper on both sides. In the same pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned pork chops and cook 3 to 5 minutes on the first side, or until browned. Flip and cook 2 to 3 minutes, or until lightly browned. Add the **hoisin sauce** and **1/4 cup of water**. Cook, frequently spooning the glaze over the pork, 2 to 3 minutes, or until the pork chops are coated and cooked through. Turn off the heat.



While the pork chops cook, in a bowl, whisk together the **soy sauce**, **tahini**, **vinegar**, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper to taste.



While the pork chops continue to cook, using your hands, carefully separate

the **noodles** and add to the pot of boiling water; cook, stirring occasionally, 2 to 4 minutes, or until tender. Turn off the heat. Drain thoroughly and return to the pot.



6 Finish the noodles & serve your dish:

Add the **cooked vegetables**, **sauce**, and $\frac{1}{4}$ **cup of water** to the pot of **cooked noodles**. Cook on medium-high, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined. Turn off the heat. Season with salt and pepper to taste. Serve the finished noodles topped with the **glazed pork chops** (including any glaze from the pan). Garnish with the **sliced chives**. Enjoy!