

Idiot's Kitchen Recipe – Pork Chops Braised with Arugula

Recipe from www.idiotskitchen.com – Adapted from Melissa Clark's "Cook This Now"



Ingredients:

2 bone-in, center cut pork chops about 1 ½ inches thick
2 Tablespoons olive oil
2 Tablespoons butter
1 medium shallot, finely chopped (about 2 Tablespoons)
3 anchovy fillets, finely chopped
¼ cup chicken stock
Arugula – 5 ounces regular sized leaves or 10 ounces baby arugula (or more!)
Salt & Pepper

Heat 2 Tablespoons of olive oil in a large pan over medium high heat. Season both sides of the pork chops with salt & pepper and brown 2-3 minutes per side. Do not touch or move the meat around in the pan while it is browning.

When the chops have a nice golden crust, remove them from the pan and cover with foil to keep warm. Add 2 Tablespoons of butter to the pan and quickly sauté the finely chopped shallot and 3 finely chopped anchovies. Add ¼ cup chicken broth to the pan and scrape up any browned bits from the bottom.

Add the arugula to the pan and nestle the chops down on top of the arugula. Reduce the heat to low, cover and braise for 15 – 20 minutes until the chops are cooked through.