



## Pork chops with golden purslane and fresh tomato sauce

SERVES 2 | 45 MINUTES

**2** tbsp. safflower or canola oil  
**2** pork rib chops (1 in. thick)  
**1/2** tsp. kosher salt, divided  
About **1/4** tsp. pepper  
**1/2** white onion, chopped  
**1** to **2** serrano chiles, chopped  
**1 1/2** lbs. ripe red tomatoes (about **2** large), chopped  
**4** garlic cloves, minced  
**1** tbsp. dried Mexican oregano  
**3** cups golden purslane leaves and tender stems, divided  
**1** tbsp. lemon zest  
About **2** tbsp. lemon juice

1. **Heat** oil in a large (not nonstick) frying pan over medium-high heat. Season pork chops on both sides with  $\frac{1}{4}$  tsp. each salt and pepper and brown on both sides, 5 minutes total. Transfer chops to a plate.
2. **Add** onion and chiles to pan, reduce heat to medium, and cook, covered, until onion softens, about 10 minutes. Stir in tomatoes, garlic, and oregano and cook 5 minutes more, covered.
3. **Nestle** pork chops into tomatoes and onion and add  $1\frac{1}{2}$  cups purslane. Cover and cook 7 minutes, stir in remaining purslane, and cook just until slightly wilted, about 3 minutes more. Stir in lemon zest, juice, remaining  $\frac{1}{4}$  tsp. salt, and pepper to taste.

**PER SERVING** 405 CAL., 48% (195 CAL.) FROM FAT; 30 G PROTEIN; 22 G FAT (3.5 G SAT.); 25 G CARBO (6.7 G FIBER); 482 MG SODIUM; 62 MG CHOL. ■

### 3 MORE WAYS WITH PURSLANE

#### ROASTED SALMON WITH PURSLANE, FENNEL, AND OLIVES

Pair slow-roasted sockeye with a mix of roasted sliced fennel, purslane leaves, and slivered green olives. Drizzle with a lemony vinaigrette.

#### PURSLANE POTATOES

Sauté chopped onions until softened, then add purslane and cook just until wilted. Stir into mashed potatoes with some sour cream and a little nutmeg.

#### PURSLANE

#### CUCUMBER SALAD

Toss purslane, butter lettuce, and frisée with sliced cucumber and a yogurt dressing seasoned with red chile flakes, chopped mint leaves, and garlic.

