



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)
 ½ tsp. kosher salt, divided
 About ¼ tsp. pepper
 ½ white onion, chopped
 1 to 2 serrano chiles, chopped
 1½ 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 ¼ 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 1½ 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 ¼ 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.

PURLANE 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.

PURLANE CUCUMBER SALAD
 Toss purslane, butter lettuce, and frisée with sliced cucumber and a yogurt dressing seasoned with red wine vinegar, chopped mint leaves, and garlic.

