

Citrus-Glazed Pork Chops with Gingery Bok Choy

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Time: 40 minutes

Yield: 4 Servings

1 (2-inch) piece fresh ginger, peeled and grated
2 tablespoons rice vinegar
Kosher salt and black pepper
1 pound large or baby bok choy
2 tablespoons neutral oil, like canola or grapeseed, plus more as needed
3(1½-inch-thick) bone-in pork loin chops (about 2½ pounds)
1½ tablespoons light brown sugar
1 whole orange, cut in half crosswise, seeds removed, plus ¾ cup fresh orange juice
4 shallots, peeled and quartered
4 garlic cloves, smashed

PREPARATION

1. In a medium bowl, combine the ginger and rice vinegar. Season with salt and pepper. Set aside.
2. Trim the bok choy and cut into 3- to 4-inch pieces, if large, or cut down the middle lengthwise, if using baby bok choy. Heat 1 tablespoon oil in a large (12-inch) skillet over medium-high heat. Working in batches, add the bok choy to the pan, cut-side down, if using baby bok choy, and sear on one side until golden brown, 3 to 4 minutes. Add additional oil, if necessary. Flip to cook on the other side until just tender, about 1 minute. Transfer bok choy to the ginger marinade and toss to coat. Season to taste with salt and pepper and set aside.
3. Rub both sides of the pork chops with the brown sugar and season generously with salt. Heat the remaining 1 tablespoon oil in the skillet over medium heat. Arrange chops and orange halves in the skillet, cut-side down. Sear one side of the pork (without moving it) until deep brown, 5 to 6 minutes. Flip the pork but leave the orange undisturbed. Cook on medium-low until the pork is browned on both sides and the orange halves are charred, 4 to 5 minutes. Move the orange to a serving platter and the pork to a plate.
4. Add the shallots and garlic to skillet and cook until softened and starting to brown, about 3 minutes. Add all the pork chops and any accumulated juices back to the pan, overlapping if necessary. Add the orange juice and ¼ cup water. Bring the liquid to a simmer, swirling the pan to release any bits stuck to the bottom. Cover and cook for 3 minutes, then uncover and cook until the pork is cooked through, 6 to 8 minutes. Transfer the cooked chops to a board and allow the sauce to continue cooking until reduced and sticky, 2 to 3 minutes. Remove from heat.
5. Transfer the bok choy to the serving platter. Slice the pork and transfer to the platter along with any accumulated juices from the meat. Spoon the pan sauce and squeeze the caramelized orange halves over the top.