

Honey-Habanero Pork Chops with Carrots  
By Ali Slagle  
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Total time: 25 minutes

Prep time: 5 minutes

Cook time: 20 minutes

Yield: 4 servings

### **Ingredients**

4 thin (½-inch) boneless pork chops (about 1½ pounds total)

1½ teaspoons paprika

Salt

¼ cup neutral oil, such as grapeseed

4 medium carrots, thinly sliced

1 lime

2 habanero chiles, halved and seeded

¼ cup honey

Chopped cilantro, for serving

### **Preparation**

1. Pat the pork dry and season all over with the paprika and a big pinch of salt. Set aside.
2. Heat 2 tablespoons oil in a large cast-iron skillet over medium-high. Add the carrots, season with salt and stir occasionally until crisp-tender and charred in spots, 3 to 5 minutes. Turn off the heat. Scrape the carrots onto a plate and zest the lime over the top. Cut the lime in half.
3. Heat the remaining 2 tablespoons oil in the skillet over medium-high. Add the pork and the chiles. Cook, pressing the meat with tongs to prevent buckling, until browned, 3 to 4 minutes. Flip and cook until firm to the touch, 1 to 3 minutes. Transfer the pork to the plate (leave the chiles in the skillet).
4. Reduce the heat to medium-low and add the honey and juice from half the lime. Stir constantly until thickened and dark like maple syrup, 1 to 3 minutes. Turn off the heat, add the pork, carrots and any resting juices back to the skillet. Turn to coat in the glaze. Serve sprinkled with the cilantro.