

Thai Pork Chops and Baby Bok choy



I love pork – and I love Asian flavors. I did a refrigerator/freezer clean out and put together this great meal! Add some steamed rice to it if you like and enjoy – Simple and quick!

Here's what you need to serve two:

What you Need:

- 2 Center Loin pork chops
- 6 baby bok choy



- 2 large green onions
- 1 teaspoon each – toasted sesame oil and olive oil
- Black truffle sea salt
- pepper
- 1/3 cup chicken broth (I use free range organic)
- 4 Tablespoons Thai Peanut Sauce (I used the gluten free because I like the flavor of it, but any brand will work)

Put the olive and sesame oils in a cast iron skillet. Heat it up to high. While its heating , season the chops on both sides with pepper and a pinch or two of the salt.



I buy my salt from the [Old Town Spice and Tea merchants.](http://www.spiceandteamerchants.com)

Sear the chops on both sides. Add one tablespoon of the peanut sauce on each chop and cook until the pink is gone. Remove from the pan and keep warm.



While the chops are cooking, cut up the bok choy and the green onion. Put them into the pan after the chops are removed and stir them around until they are coated with the pan drippings. Add 2 tablespoons of the peanut sauce and the chicken broth. Bring it all to a boil. Push the greens off to the side and allow the sauce to reduce and thicken.





Place half of the greens on the plate and top with the chop and spoon half the sauce over it all. Serve hot!

[Goes great with Asian pickled Cucumbers!](#)



Serves 2

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