

Glazed Pork Chop with Edamame Succotash

Chef Judi Gallagher

Ingredients

4 thick cut pork chops

2 slices thick-cut bacon (about 2 ounces), chopped

1 shallot, finely chopped

2 cups fresh edamame or thawed frozen edamame or one 10-ounce package frozen baby

lima beans, thawed

1 pound frozen corn kernels, thawed

1/4 cup water

1/4 cup chopped fresh Italian parsley

Montreal steak seasoning

Sprinkle paprika

Fresh ground black pepper

1/4 cup orange juice

1 Tablespoon Orange blossom honey

2 Tablespoons marmalade

1 Tablespoon soy sauce

Preparation

Season pork chops and let rest for 10 minutes. Mix juice, honey soy sauce and marmalade and pour over pork chops.

For Succotash:

Heat heavy large skillet over medium-high heat. Add bacon and sauté until fat begins to render, about 1 minute. Add shallot and sauté until bacon and shallot begin to brown, about 3 minutes. Add edamame, corn, and 1/4 cup water and cook until vegetables are tender, about 5 minutes. Transfer to bowl and sprinkle with parsley