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# Mojo Pork Chops with Plantains

Relish Magazine

**1 orange**  
**1 grapefruit**  
**1/2 cup extra-virgin olive oil**  
**3 tablespoons white wine vinegar**  
**2 tablespoons fresh oregano, chopped**  
**2 teaspoons cumin seeds, crushed**  
**kosher salt**  
**freshly ground pepper**  
**2 pounds thin bone-in pork chops**  
**1 clove garlic, chopped**  
**1/2 cup fresh parsley, chopped**  
**3 ripe plantains, peeled and quartered**

Cut a 2-inch strip of zest from both the orange and grapefruit; place in a glass bowl. Squeeze three tablespoons of juice from each fruit into the bowl (set the fruit aside).

Whisk in three tablespoons of olive oil, two tablespoons of vinegar, one tablespoon oregano, cumin seeds, salt and pepper to taste.

Poke the pork chops with a fork, then add them to the marinade, turning to coat. Set aside for 20 minutes.

Meanwhile, make the mojo sauce; squeeze one tablespoon each orange and grapefruit juice into another bowl; whisk in the remaining one tablespoon of vinegar, five tablespoons of olive oil, one tablespoon oregano, garlic and parsley. Season with 1/2 teaspoon salt and pepper to taste.

Boil the plantains in a saucepan of salted water, covered, until tender, about 15 minutes. Drain reserving about 1/2 cup cooking liquid. Smash the plantains with a potato masher; drizzle with olive oil.

Heat two medium skillet over medium-high heat. Remove the pork from the marinade; pat dry. Brush the chops lightly with some of the mojo sauce; sear until golden and slightly crisp on one side, about 5 minutes. Divide the pork and plantains among plates and drizzle with more mojo sauce.

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Per Serving (excluding unknown items): 1787 Calories; 112g Fat (52.7% calories from fat); 12g Protein; 214g Carbohydrate; 20g Dietary Fiber; 0mg Cholesterol; 46mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 13 Fruit; 21 1/2 Fat; 0 Other Carbohydrates.