



Thai Pork with Peanut Sauce

Oscar · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

4

Description

This recipe for Thai pork chops is a very simple and quick dish that combines the standard pork chop with the wonderful flavor of coconut and peanuts. Even the kids loved it.

Ingredients

- - ¼ cup all-purpose flour - 1 teaspoon ground cumin - ¼ teaspoon cayenne pepper - ¾ teaspoon salt
- divided - 2 tablespoons vegetable oil - 4 boneless pork chops
- about ¾-inch thick - 2 cup chicken broth - ½ cup coconut milk - 2 tablespoons peanut butter - 1 tablespoon honey - 1 teaspoon ground ginger - ¼ cup chopped green onion - ¼ cup sliced red bell pepper - ¼ cup coarsely chopped dry roasted peanuts - ¼ cup chopped fresh cilantro

Instructions

1. On a plate
2. combine flour
3. cumin
4. cayenne pepper
5. and 1/2 teaspoon of salt. Stir to distribute the spices. Coat pork chops with flour mixture
6. and shake off any excess. Heat oil in a large skillet over medium-high heat. Place pork chops in the hot skillet
7. and fry for about 4 minutes per side
8. until cooked through. While the pork chops cook
9. stir together chicken broth
10. coconut milk
11. peanut butter
12. honey
13. ginger
14. and 1/4 teaspoon of salt. Remove pork chops to a serving platter
15. and keep warm. Pour peanut sauce into the skillet. Cook
16. stirring constantly
17. for 2 minutes
18. or until thickened. Pour peanut sauce over chops
19. and garnish with green onion
20. bell pepper
21. peanuts
22. and cilantro.