

Broiled Chipotle-Orange Pork Chops

Serves 2

1/3 cup orange juice (about 1 juiced orange)
1 chipotle in adobo, chopped, plus 1 tsp. adobo sauce
1 tsp. soy sauce
2 cloves garlic, minced
2 pork chops

In a small food processor or blender, combine the first 4 ingredients. Process until fairly smooth. Place the pork chops in a non-reactive bowl and pour the juice mixture over them, rubbing it into the chops. Let them marinate for 20-30 minutes.

Preheat the broiler. Sprinkle the pork chops with salt and pepper and place on a broiling pan. Pour the marinade into a saucepan. Broil the pork chops until slightly undercooked (about 4 minutes per side for a boneless chop this size, longer for bone-in or fatter chops). Meanwhile, cook the reserved marinade over medium high heat until reduced by half.

Brush the pork chops on one side with the reduced marinade. Broil an additional minute. Flip and repeat with the other side.