

Mango and Paprika Pork Chops



Ingredients

4 boneless pork chops (about 1 1/2 lbs.)
2 to 3 tsp. hot Hungarian paprika
1 teaspoon kosher salt, divided
1 teaspoon pepper, divided
2 tablespoons olive oil
1 large mango (about 1 lb.), peeled and cubed
1/2 red onion, cut into thin wedges
1 green bell pepper, sliced
1/4 cup cilantro leaves
Cooked grain of choice (we suggest couscous or rice)

How to Make It

Step 1

Heat oven to 375°. Pat pork chops dry and sprinkle both sides with paprika and 1/2 tsp. each salt and pepper.

Step 2

Heat oil in a large ovenproof frying pan over medium-high heat. Brown pork chops on both sides, about 6 minutes. Transfer to a plate.

Step 3

Add mango, onion, bell pepper, and remaining 1/2 tsp. each salt and pepper to pan. Cook, stirring often, until softened, about 5 minutes.

Step 4

Set pork chops on top of mango and bake until meat is no longer pink in center, 8 to 10 minutes. Serve pork and mango over cooked grain of choice and sprinkle with cilantro.