

Deconstructed Pork in Green Sauce with Purslane

Puerco en salsa verde con verdolagas, deconstruido

Ingredients

4 cups purslane
1 tbsp vegetable oil
½ white onion, finely chopped
½ cup cilantro, coarsely chopped
Salt and pepper, to taste
2 cups cooked tomatillo sauce; homemade, or bottled
2 cups mashed potatoes, warm
4 center-loin (with rib) pork chops, grilled
Corn tortillas and lime wedges, to serve

Clean purslane, remove roots and damaged leaves, wash thoroughly and drain. In a large frying pan, warm up oil over medium heat; sauté onions until translucent. Add purslane and cook for two minutes, stirring constantly. Incorporate cilantro, remove from heat and season to taste with salt and pepper. Meanwhile, keep mashed potatoes and pork chops warm; heat up green sauce in a sauce pan.

To plate: arrange a layer of green sauce on a dinner plate; place one pork chop on the sauce; serve ¼ of the purslane stir-fry on top of pork chop; scoop a portion of mashed potatoes on the side. Repeat with the rest of the elements, serves four.

