

MEXICAN PORK CHOPS

with MOJO Sauce



- 1/2 cup plus 1/4 cup fresh lime juice, divided**
- 1/4 cup vinegar**
- 4 (1-inch-thick) bone-in pork chops**
- 2-3 SCOOPS SIMPLE SALSA**
- 1 tablespoon dried oregano**
- 3 tablespoons canola oil**
- 1/4 cup white wine**
- 1 cup watercress, for garnish**
- 1 Roma tomato, chopped, for garnish**
- 1/2 avocado, sliced, for garnish**

In a gallon-sized resealable plastic bag, combine 1 cup orange juice, 1/2 cup lime juice, and vinegar and 1 scoop Simple Salsa Seasoning. Add pork and let it sit and marinate for about 1 hour in refrigerator.

Pat the pork chops dry with a paper towel and rub with the remaining Simple Salsa Seasoning mixture.

Heat oil in a large saute pan over high heat. Place the pork chops in the pan and sear on 1 side until brown. Flip over and turn the heat down to medium-low. Pour in the remaining 1/4 cup orange juice, 1/4 cup lime juice, and white wine. Simmer until the liquid is slightly reduced and begins to thicken. The chops should be cooked through. Remove the chops from pan and put on a warm plate. Continue to reduce juices in pan by half. Pour over the chops and serve immediately.

Garnish with watercress, tomatoes and avocado.