

Porchetta Pork Chops

By Melissa Clark



Andrew Scrivani for The New York Times

Total Time 20 minutes

Rating ★★★★★ (3,885)

Here's a more manageable version of the traditional Italian recipe for whole roast pig seasoned with a garlic, rosemary and fennel. This one comes together so quickly, you can make it on a whim.

INGREDIENTS

Yield: 2 servings

- 2 bone-in pork chops, 1¼ to 1½ inches thick
- 1 teaspoon coarse kosher salt, plus a pinch
- 1 lemon
- 2 garlic cloves, minced
- 2 tablespoons chopped rosemary
- Large pinch red pepper flakes
- ½ teaspoon fennel seeds, lightly crushed
- 2 tablespoons chopped fennel fronds, more for garnish
- 2 tablespoons olive oil

PREPARATION

Step 1

Heat oven to 350 degrees. Pat pork chops dry and, using a very sharp paring knife, cut a large pocket into the fat-covered edge of each chop. Season chops all over with 1 teaspoon salt, including inside pockets.

Step 2

Finely grate zest from lemon and put in a small bowl. Cut lemon lengthwise in quarters for serving.

Step 3

Using a mortar and pestle or the flat side of a knife, mash garlic with a pinch of salt until you get a paste. Add to the bowl with the lemon zest and stir in rosemary, red pepper flakes, fennel seeds, 2 tablespoons fennel fronds and 1 tablespoon olive oil.

Step 4

Divide filling between pork chops, stuffing some inside pockets and rubbing the rest on the outside.

Step 5

Heat a large ovenproof skillet over high heat and add 1 tablespoon olive oil. Sear pork chops on one side for 5 minutes, or until golden brown. Gently turn over chops and cook for another minute, then transfer skillet to oven. Cook until meat is just done, about 5 to 10 minutes longer (internal temperature should read 135 degrees on a meat thermometer). Transfer pork chops to a plate, tent with foil, and let rest for 10 minutes before serving. Garnish with fennel fronds and lemon wedges.