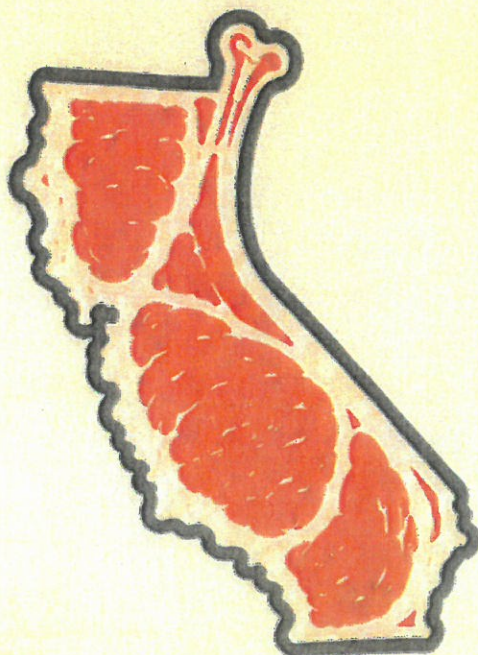


Chefletes

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Cali Claw



Cali Claw

Recipe by
Junior Chef Paige Hallihan



SERVES: 4 | PREP TIME: 25 MIN | COOK TIME: 30-40 MIN

1 PREPARE THE PORK

1. Using a sharp knife, make 3-4 deep cuts into the meat side of each pork chop, stopping before the bone so the chop resembles a bear claw.
2. Pat the pork chops dry.

2 BREAD THE PORK

1. In a shallow bowl, combine:
 - Panko breadcrumbs
 - Bourbon Peach Seasoning
 - Red Jalapeño Garlic Seasoning
 - Paprika
 - Salt
 - Pepper
2. Lightly coat the pork chops with avocado oil.
3. Press each pork chop firmly into the breadcrumb mixture, coating all sides evenly.

3 COOK THE CALI CLAWS

1. Heat a large skillet over medium-high heat.
2. Add 16 oz of avocado oil to pan.
3. Cook the pork chops for 4-5 minutes per side, until golden brown.
4. Reduce heat if needed and continue cooking until the internal temperature reaches 145°F.
5. Remove from the pan and let rest for 5 minutes.

BACON +

1. While the pork chops are cooking, cook the bacon until golden brown and crisp.
2. Set aside.

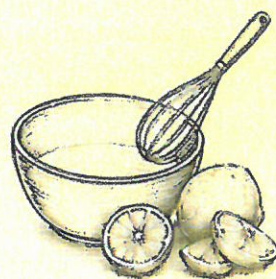
PEACHES +

1. Cut peaches into thick slabs.
2. Sprinkle Bourbon Peach Seasoning on the flesh side.
3. Sear in a hot pan with a little olive oil for 2-3 minutes, until lightly caramelized.

4 MAKE THE CITRUS-HONEY DRESSING

Whisk together:

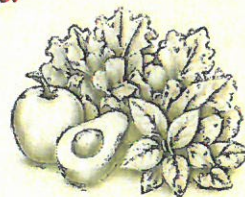
- Lime juice
- Lemon juice
- Orange juice
- Honey
- Olive oil
- Pinch of salt
- Pinch of pepper



5 BUILD THE SALAD

In a large bowl, combine:

- Spring mix
- Arugula
- Apple
- Avocado
- Basil



Toss lightly with the dressing.

Prepare citrus supremes and place them in a separate bowl until ready to serve.

6 PLATE PRESENTATION

1. Spread a generous mound of salad on each plate.
2. Add the seared peaches throughout the salad and around the plate.
3. Place a Cali Claw pork chop against the salad.
4. Garnish with bacon, citrus supremes, and basil.
5. Finish with a light drizzle of balsamic glaze and honey over the entire dish.

Enjoy!



Cali Claw

INGREDIENTS

- ☐ 4 Bone-In Pork Chops
- ☐ 6 Slices Bacon
- ☐ 3 White Peaches
- ☐ 1 Pink Lady Apple
- ☐ 2 Large Hass Avocados
- ☐ 1 Lime
- ☐ 1 Lemon
- ☐ 2 Oranges
- ☐ Organic Girl Essential Salads Baby Spring Mix (1 box)
- ☐ Baby Arugula (1 bag)
- ☐ Fresh Basil (1 bunch)
- ☐ Kikkoman Panko Japanese Style Bread Crumbs (8 oz)
- ☐ Avocado Oil (Massimo Gusto Estate Reserve, 16.9 oz)
- ☐ Extra Virgin Olive Oil (small bottle)
- ☐ Bertolli Balsamic Glaze (6.67 oz)
- ☐ Local Hive Honey (Northern California)
- ☐ Kinder's Bourbon Peach Seasoning
- ☐ Kinder's Red Jalapeño Garlic Seasoning
- ☐ Paprika
- ☐ Salt
- ☐ Pepper

