



## Mandarin Glazed Grilled Pork Chops

*With stir-fried brown rice, bok choy and green garlic*

### Ingredients

- 3/4 cup brown rice
- 2 [Sinclair Family Farm bone-in pork loin chops](#)
- 1 tbsp. olive oil
- 1/4 cup mandarin orange marinade and stir-fry sauce
- 2 heads baby bok choy, thinly sliced
- 1 green garlic, trimmed and thinly sliced
- To taste, salt or soy sauce

### Method

1. In a small pot with a lid, cook the brown rice according to package instructions. Once fully cooked, transfer the rice to a rimmed baking sheet and spread out to cool to room temperature.
2. Cover and refrigerate to chill (you could do this a day in advance).
3. Preheat grill.
4. Brush the pork chops with 1 tbsp. olive oil and grill to desired doneness.
5. While grilling, baste with 2 tbsp. of the mandarin stir-fry sauce to form a glaze.
6. Set aside to rest.
7. While pork chops are resting, heat the remaining 1 tbsp. olive oil in a wok or skillet. Add the green garlic and saute quickly over medium-high heat until fragrant – about 1 minute.
8. Add the sliced bok choy and sauté for about 30 seconds.
9. Add the cooled brown rice and the remaining 2 tbsp. stir fry sauce.
10. Cook, stirring frequently, until heated through.
11. Taste for seasoning and add salt or soy sauce to taste, if necessary.
12. If the pork chops have cooled off, put them back on the grill for a few seconds to reheat.
13. Spoon the rice mixture onto 2 serving plates and top with the grilled pork chop.

