

## **Wok-Seared Pork Chops with Onion and Tomatoes**

Makes 4 servings

### **Marinade**

2 tablespoons rice wine or dry sherry

2 tablespoons light soy sauce

1/2 teaspoon white pepper

4 pork chops, bone-in

1 egg, lightly beaten

2 tablespoons flour

2 tablespoons cornstarch

3 tablespoons cooking oil

4 quarter-size slices ginger

1 small onion, thinly sliced

2 medium tomatoes, cut into chunks

3 tablespoons ketchup

1 tablespoon hoisin sauce

1 green onion, thinly sliced

1 tablespoon toasted sesame seeds.

Combine marinade ingredients and pork chops; turn over evenly. Set aside for 30 minutes.

Place beaten egg in a bowl. Combine flour and cornstarch in a separate bowl. Dip pork chops in egg then coat evenly with flour/cornstarch mixture, shaking off excess. Set aside.

Heat a wok or stir-fry pan over medium-high heat until hot. Add oil, swirling to coat sides. Add pork chops and pan-sear on both sides until browned, about 2 minutes. Remove from pan. Add ginger and onion; cook until fragrant. Add tomatoes, ketchup and hoisin sauce. Return pork chops; reduce heat, cover and cook until pork chops are cooked through, about 3 minutes. Sprinkle with green onion and toasted sesame seeds.

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