

FENNEL-CRUSTED PORK  
CHOPS WITH POTATOES  
AND SHALLOTS

*Recipe by Alison Roman*

PAIR WITH:

"GOORGIAN VINEYARDS"  
PINOT NOIR

INGREDIENTS

- 1½ tablespoons fennel seeds
- 2 garlic cloves, finely grated
- 1 teaspoon hot smoked Spanish paprika
- 3 tablespoons vegetable oil, divided
- 2 1-inch-thick bone-in pork loin chops (about 1¼ pounds total)
- Kosher salt and freshly ground black pepper
- 1 pound small Yukon Gold potatoes, quartered
- 2 large shallots, cut into quarters with some root attached
- ½ cup fresh flat-leaf parsley leaves
- 2 teaspoons red wine vinegar

DAVIES  
VINEYARDS



GOORGIAN VINEYARDS  
PINOT NOIR  
ANDERSON VALLEY

PREPERATION

- Preheat oven to 450°. Toast fennel seeds in a small dry skillet over medium heat, tossing often, until fragrant, about 4 minutes. Let cool.
- Combine fennel seeds, garlic, paprika, and 2 Tbsp. oil in a small bowl. Season pork with salt and pepper and place in a resealable plastic bag. Add spice mixture; seal bag and turn to coat. Let sit at least 30 minutes.
- Heat remaining 1 Tbsp. oil in a large ovenproof skillet, preferably cast iron, over medium-high heat. Cook pork chops until golden brown on 1 side, about 4 minutes; turn. Add potatoes and shallots to skillet; season with salt and pepper and toss to coat in pan drippings. Cook, tossing potatoes and shallots occasionally, until pork is golden brown on second side, about 4 minutes.
- Transfer to oven and roast until potatoes are tender and an instant-read thermometer inserted into thickest part of chops registers 135°, 10-15 minutes. (If potatoes need more time, transfer chops to a plate and continue to roast potatoes until tender; transfer chops back to skillet when potatoes are done.) Remove skillet from oven and mix in parsley and vinegar. Let pork chops rest 5 minutes in skillet.
- Transfer chops to a cutting board; cut meat from bones and slice against the grain. Serve with potatoes, shallots, and any pan juices.

**Notes:**

- Pork chops can be marinated 1 day ahead. Keep chilled.
- Cutting the vegetables into similarly sized pieces helps them cook at the same rate, so this entire dish—sauce included—can be made in one pan.