

Adobo Marinated Pork Chops

Yield: 5 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-marinated-pork-chops-recipe>

Ingredients:

- 5 chipotle chiles dried
- 4 dried ancho chiles
- 1 teaspoon cumin seeds
- 1 teaspoon coriander seeds
- 1/2 teaspoon ground allspice
- 1 1/4 inches cinnamon stick piece
- 1 teaspoon dried oregano
- 5 garlic cloves roughly chopped
- 2 shallots roughly chopped
- 1 1/2 teaspoons salt or to taste
- 2 teaspoons dark brown sugar soft, or to taste, optional
- 2 tablespoons red wine vinegar
- 5 tablespoons sherry vinegar
- 6 pork chops bone-in, thin, or bone-in, skin-on chicken pieces, thighs, wings, breasts, or drumsticks
- 1 lime cut into wedges

Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 36 grams
3. Cholesterol: 90 milligrams
4. Fat: 11 grams
5. Fiber: 11 grams
6. Protein: 47 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 1170 milligrams
9. Sugar: 5 grams

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