



Marinated Pork Chop with Pineapple Salsa

Recipe courtesy of Patrick and Gina Neely



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Total Time:
3 hr 50 min
Prep: 10 min
Inactive: 3 hr 20 min
Cook: 20 min

Yield:
4 servings
Level:
Easy

Ingredients

Marinade:

- ✓ 1/4 teaspoon lime zest
- ✓ 2 limes, juiced
- ✓ 1 tablespoon honey
- ✓ 1 small shallot, chopped
- ✓ 1 jalapeno, chopped and seeds removed
- ✓ 1 garlic clove, chopped
- ✓ 1/2 cup olive oil
- ✓ Salt

Pineapple Salsa:

- ✓ 1/2 pineapple, diced and cored, juices reserved
- ✓ 1 tomato, diced
- ✓ 1/2 red onion, minced
- ✓ 1/2 small jalapeno, diced
- ✓ 1 tablespoon chopped cilantro leaves
- ✓ 1 lime, juiced
- ✓ Salt and pepper
- ✓ 4 bone-in, center-cut pork chops

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Directions

For the marinade:

Blend all the ingredients in a large bowl. Place in a resealable plastic bag and add the pork chops. Marinate in the refrigerator for up to 3 hours.

For the salsa:

Mix all the salsa ingredients in a medium bowl. Taste for seasoning. Set aside for 10 minutes for flavors to meld.

Preheat grill to medium heat.

Remove chops from marinade. Grill for 5 minutes per side for a medium rare and 8 minutes for medium. Remove chops from grill and let rest 10 minutes before slicing. Spoon the salsa on top.

Recipe courtesy of The Neelys

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