



Herb Grilled Pork Chops

4 bone in pork chops, approximately 1/2 inch thick
1 teaspoon granulated garlic
1 Tablespoon seasoned salt
1 teaspoon fresh oregano, chopped
6 sprigs fresh thyme
1/4 teaspoon black pepper
vegetable oil, about 1/4 cup

- 1.) Remove pork chops from package. Do not rinse. Pat dry.
 - 2.) Mix together the garlic, salt, oregano, thyme (leaves removed from stems) and black pepper.
 - 3.) Rub pork chops with the seasoning blend.
 - 4.) Place in plastic zip lock bag and add oil.
 - 5.) Massage the pork in the bag for 30 seconds.
 - 6.) Chill in refrigerator for 1 hour.
 - 7.) Heat grill to 350 degrees on medium.
 - 8.) Add pork chops and close grill.
 - 9.) Grill for 5 minutes on each side, or until desired doneness. Remove pork chops at 140 degrees and rest for 5 minutes. Serve with side of your choice.
- Serves 4



Grilled Zucchini with Chimichurri Pesto

- 3 medium zucchinis
- Half a bunch of Italian parsley, tops only
- 10 fresh basil leaves
- 2 garlic cloves, chopped
- 1 teaspoon white vinegar
- 1 teaspoon salt, divided
- 1 teaspoon black pepper, divided
- 1 Tablespoon grated parmesan cheese
- 2 Tablespoons vegetable oil
- 2 Tablespoons olive oil

- 1.) Wash and slice zucchini tops off. Cut in half lengthwise and cut evenly into thin slices. (See photo of dish.)
- 2.) Place zucchini in plastic zip lock bag; season with 1/4 teaspoon salt and 1/4 teaspoon black pepper. Refrigerate for 1 hour.

Prepare Chimichurri Pesto Sauce:

- 3.) Place parsley, basil, garlic, vinegar, salt, pepper and 1 Tablespoon olive oil in bowl.
- 4.) Blend with immersion blender or food processor until smooth. Add more olive oil as needed to thin sauce. Sauce should be spreadable, but not runny.

5.) Add grated parmesan cheese and pulse 30 seconds. Chill pesto sauce,

Grill Zucchini:

6.) Preheat grill to 350 degrees. Add zucchini and shut lid.

7.) Place zucchini on grill, grilling 4 to 5 minutes on each side, or until desired doneness.

8.) Serve with chimichurri pesto sauce on top.

Serves: 4

