

## **Grilled Pork with Spinach and Grape Salad**

Servings: 2

Adapted from Food Network

### **Ingredients:**

1 small shallot, finely chopped  
1 tablespoon balsamic vinegar  
1 teaspoon dried thyme, divided  
Salt  
Pepper  
1/8 cup of extra virgin olive oil  
2 boneless pork chops  
1/2 cup seedless grapes, halved  
2 cups of spinach  
1/4 cup of blue cheese crumbles

### **Directions:**

- 1) Combine shallot, vinegar, 1/2 teaspoon thyme, 1/2 teaspoon of salt and 1/4 teaspoon of pepper in a medium bowl. Gradually whisk in the oil, starting with a few drops and adding the rest in a steady stream.
- 2) Put the pork chops in a shallow dish and season with 1/2 teaspoon of thyme and 1 1/2 tablespoons of the dressing. Coat pork and set aside to marinate for 5 minutes.
- 3) Heat grill or grill pan to medium high heat. Grill the pork until cooked through but still moist, about 4-5 minutes per side.
- 4) Add the grapes and spinach to the remaining dressing and toss to coat. Transfer the pork chops to a serving platter or individual plates. Top with the salad and sprinkle with the blue cheese.