

Grilled Oregano Lemon Pork Chops with Grilled Herbed Onion, Pepper and Potato Salad

Servings: 2

Adapted from Smithfield Menu Planner June 2010

Ingredients

2 boneless pork chops, trimmed
1 tesapoon minced garlic
1/4 cup olive oil
1 teaspoon dried oregano
1 lemon, juiced
1 teaspoon grated lemon rind
1/4 teaspoon salt
1/4 teaspoon pepper
4 small red potatoes, halved
1/2 onion, cut into 1 1/2 inch pieces
1/2 red bell pepper, cut into 1 1/2 inch pieces
1/2 yellow bell pepper, cut into 1 1/2 inch pieces
1/4 cup crumbled feta cheese

Preparation

- 1) Preheat grill to medium heat and oil rack.
- 2) Combine garlic, oil, oregano, lemon juice, lemon rind, salt, and pepper in a bowl; whisk until blended. Pour 1/4 cup of the mixture and reserve for Grilled Onion, Pepper, and Potato Salad. Refrigerate until ready to use.
- 3) Pour remaining mixture into a shallow dish. Add pork chops to mixture and turn to coat.
- 4) Thread potatoes onto two metal skewers. Grill until tender, about 15-20 minutes.
- 5) Thread onion and peppers onto two metal skewers. Grill skewers until charred in spots and tender, about 10-15 minutes.
- 6) Place pork chops on grill rack and grill until well marked and cooked through, turning once, about 8-10 minutes.
- 7) Add onions, peppers, and potatoes to a large bowl. Add reserved oil and lemon mixture and toss well. Add crumbled feta and toss well. Serve as side to pork chops.