

# Herb & Balsamic Rib Chops with Jalapeno Corn Salsa



## Ingredients

4 pork rib chops, 1-inch / 2.5 cm thick

### Herb Marinade:

½ tsp / 2 mL coarse salt  
½ tsp / 2 mL ground black pepper  
1 Tbsp / 15 mL chopped fresh parsley  
1 tsp / 5 mL chopped fresh thyme  
1 tsp / 5 mL dried oregano  
3 Tbsp / 45 mL balsamic vinegar  
2 Tbsp / 30 mL canola oil  
2 Tbsp / 30 mL unsalted butter

### Jalapeno Corn Salsa:

2 cups / 500 mL frozen kernel corn  
1 jalapeno pepper, seeded and minced  
1 tsp / 5 mL ground cumin  
1 tsp / 5 mL lime juice  
Salt and pepper to taste  
Chopped fresh cilantro

## Directions

1. In small bowl, combine all marinade ingredients; mix well.
2. Place chops on clean plate, brush each chop liberally with marinade. Cover loosely with plastic wrap and refrigerator 2-6 hours.
3. Remove chops from refrigerator 1 hour prior to grilling.
4. Meanwhile, preheat skillet over medium-high heat. Add butter and allow to melt.

5. Add corn, jalapeno and cumin. Cook, stirring often, about 5 minutes.
6. Toss mixture with lime juice and season with salt and pepper. Garnish with chopped cilantro. Set aside.
7. Preheat barbecue on high; reduce heat to medium-high. Grill chops 5-6 minutes per side or until instant-read thermometer registers 155°F.
8. Remove chops from grill onto clean plate. Tent loosely with foil and allow chops to rest 3-5 minutes.
9. Serve with corn salsa.

## **Additional Info**

- **Cut:** Chops/steaks
- **Prep Time (Minutes):** 15
- **Cook Time (Minutes):** 15
- **Number of Servings:** 4