

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