

Santa Fe Chops with Pineapple Pepper Salsa



Ingredients

4 pork loin centre chops, boneless, about 1-inch / 2.5 cm thick
½ tsp / 2 mL salt
1 tsp / 5 mL ground black pepper
2 tsp / 10 mL ground cumin
2 tsp / 10 mL chili powder

Pineapple Pepper Salsa:

1 dried hot pepper
1-19oz / 540 mL can pineapple tidbits, drained
1 medium cucumber, peeled, seeded and diced
1 Tbsp / 15 mL lightly packed brown sugar
½ tsp / 2 mL salt
1 Tbsp / 15 mL lime juice

Directions

1. Place pork in shallow glass dish.
2. In small bowl, combine salt, pepper, cumin and chili powder. Sprinkle mixture evenly over both sides of chops. Cover loosely with plastic wrap and refrigerate 1-4 hours.
3. Preheat barbecue on high; reduce heat to medium. On lightly oiled grill grate, grill chops 5-7 minutes per side or until instant-read thermometer registers 155°F.
4. Remove chops from grill onto a clean plate. Cover loosely with foil and allow chops to rest 3-5 minutes.
5. Serve with Pineapple Pepper Salsa.

For the salsa:

1. Cover hot pepper with hot water and soak 15 minutes. Drain, remove stem and seeds (use rubber gloves when handling pepper) and finely chop pepper.
2. Transfer pepper to bowl. Add remaining salsa ingredients; stir to combine.

3. Cover and let stand at room temperature up to 1 hour to blend flavours. Refrigerate for longer storage.

Additional Info

- **Cut:** Chops/steaks
- **Prep Time (Minutes):** 25
- **Cook Time (Minutes):** 15
- **Number of Servings:** 4