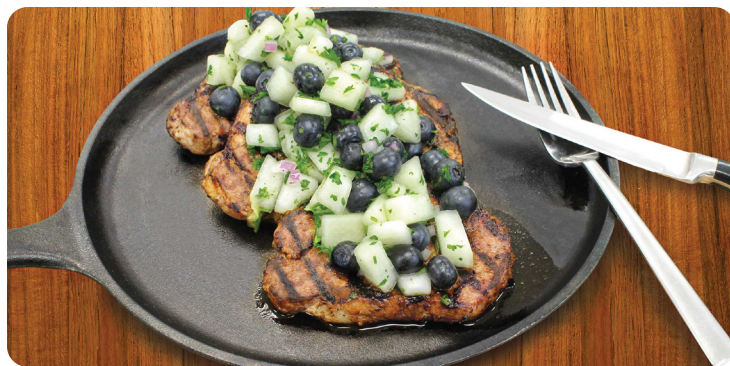


Balsamic Grilled Pork Chops with Melon Berry Salsa

- Prep Time: 15 minutes
- Cook Time: 8 minutes (plus 15 minutes to marinate)
- Total Time: 23 minutes (plus 15 minutes to marinate)
- Servings: 3



Ingredients:

- 1 tablespoon Stonemill Steak Seasoning
- ¼ cup Specially Selected Premium Balsamic Vinegar*
- ½ cup Carlini Extra Virgin Olive Oil
- 3 Center Cut Pork Chops
- ½ honeydew melon, diced
- 1 pint blueberries
- 1 lemon, juiced
- ½ cup fresh parsley, chopped
- Pinch Stonemill Iodized Salt
- Pinch Stonemill Ground Black Pepper

***These are Seasonal items that are only in stores for a limited time and may no longer be available.**

Directions:

1. Preheat grill to medium-high heat.
2. In a small bowl, whisk together steak seasoning and vinegar. Whisking, slowly add olive until emulsified.
3. Add pork chops and marinate for 15 minutes at room temperature.
4. Meanwhile, toss together melon, blueberries, lemon juice, parsley, salt and pepper.
5. Grill pork chops for 4 minutes each side and top with salsa.



Recipe Courtesy of:
ALDI Test Kitchen