# CHIPOTLE GRILLED PORK CHOPS WITH GRILLED APRICOT SALSA

## Ingredients:

Grilled Apricot Salsa

- 4 medium fresh apricots, halved and pitted
- 3T red onion, finely chopped
- 2T fresh cilantro, chopped
- 1T lime juice
- 1/2 of a fresh jalapeño pepper, seeded and minced
- 2 cloves garlic, minced
- ¼ tsp sea salt
- ⅛ tsp black pepper




Chipotle Grilled Pork Chops

- 1 tsp packed brown sugar
- ½ tsp dry mustard
- ½ tsp paprika
- ½ tsp ground chipotle chile pepper
- ¼ tsp sea salt
- ¼ tsp garlic powder
- ¼ tsp onion powder
- ¼ tsp black pepper
- 4 (8 ounce) bone-in pork rib or loin chops, cut 3/4 to 1 inch thick and trimmed
- 2 tsp oil (your choice)

## Directions:

1. Prepare salsa: Grease grill rack; place apricots, cut sides down. on rack. Grill, covered, over medium-high heat 2 to 3 minutes or until lightly charred. Remove; reduce heat to medium. Chop apricots.

2. In a medium bowl combine chopped apricots, red onion, cilantro, lime juice, chile pepper, garlic, salt and pepper. Set aside.

3. Prepare pork chops: In a small bowl combine brown sugar, dry mustard, paprika, ground chipotle chile pepper, salt, garlic powder, onion powder and pepper to make a dry rub. Brush chops with oil. Sprinkle with dry rub; rub in with your fingers. Grill chops, covered, 12 to 15 minutes or until a thermometer registers 145 degrees F, turning once. Remove from grill; cover with foil and let stand 3 minutes. Serve chops with salsa. If desired, top with additional cilantro.

### NUTRITION PER SERVING:

Serving Size: 1 chop and 1/4 cup salsa
Per Serving: 233 calories, 9g fat, 2g sat fat, 76mg cholesterol, 358mg sodium, 7g carbs, 1g fiber, 5g sugar, 31g protein

ALLOY®