



Grilled Pork Chops With Grilled Nectarine Salsa

🕒 40 minutes 🍴 4 servings

Ingredients

4 bone-in pork chops

Salt and pepper

3 medium nectarines, halved and pitted

1 1/2 tablespoons extra-virgin olive oil

2 tablespoons red onion, finely chopped

1 tablespoon lemon juice

1 tablespoon lime juice

1 tablespoon fresh cilantro leaves, roughly chopped

1 1/2 teaspoons fresh mint leaves, roughly chopped

1 teaspoon jalapeno, seeded and finely chopped

Directions

- 1** Preheat the grill for direct grilling over hot charcoal or high heat. Sprinkle the pork chops liberally with salt and pepper. Set aside.
- 2** Oil the grill grates. Brush the nectarines on the cut side with 1/2 tablespoon of the olive oil. Grill them oiled side down until lightly colored but not black, about 3 minutes. Flip them over and grill 2 minutes longer, skin side down. Remove the nectarines from the grill and set aside.
- 3** Grill the pork chops, turning once, until their internal temperature reads 150 degrees F on a meat thermometer, about 5 minutes per side. Transfer the chops to a plate and lightly cover with foil to keep warm.
- 4** Dice the nectarines into 1/2 inch pieces and place in a medium bowl. Add the remaining 1 tablespoon of olive oil, onion, lemon juice, lime juice, cilantro, mint and jalapeno to the bowl.
- 5** Mix the salsa with a rubber spatula until well combined. Salt and pepper to taste.
- 6** Garnish the pork chops with the nectarine salsa and serve immediately.