

MAPLE SRIRACHA GRILLED PORK CHOPS

INGREDIENTS:

MARINADE

- 6 boneless pork chops
- Zest and juice of one lime
- 2 tbsp maple syrup
- ¼ cup olive oil
- ½ cup sriracha
- 3 tbsp low sodium soy sauce
- Salt and pepper to taste

GARNISH

- 1 lime, cut into wedges
- ½ cup arugula

DIRECTIONS:

In a medium bowl, whisk together oil, lime zest and juice, maple syrup, sriracha, soy sauce, salt and pepper. Reserve 3 tbsp of the marinade in a separate bowl and set aside. Add the pork chops to the medium bowl and toss to coat. Marinate for 30 minutes.

Preheat the grill to 350°F.

On the greased grill, cook the pork chops for 5-6 minutes on each side, or until they reach an internal temperature of 145°F. Rotate the chops halfway to caramelize both sides. Brush with the reserved marinade for extra flavor.

Garnish with arugula and lime wedges. Serve warm.



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PREP: 30 MIN | COOK: 12 MIN | SERVES 6