



CHRISTOPHER CREEK

Spice Company

Mid-Week Meals

Pork Chops with Roasted Roma Tomatoes

Makes 4 Servings

Pork Rub
Fowl Rub
4 Pork Chops (about 1-2 inch thick)
4 Roma Tomatoes
1/4 cup Basil (optional)



Season pork chops to taste with Pork Rub and cover with plastic wrap. Keep the pork chops out at room temperature for 1 hour.

Cut the tomatoes into 1/4 inch slices and place on a cookie sheet. Lightly brush both sides of tomatoes with olive oil and season top side only to taste with Fowl Rub and cover with plastic wrap. Keep the tomatoes out at room temperature for 1 hour.

Preheat grill to as hot as it will go and preheat oven to 375 degrees.

Remove the plastic wrap and place the tomatoes into the preheated oven and cook for 30 minutes or until the tomatoes have started to char.

Place the pork chops on the preheated grill and cook for 4 minutes. Flip the pork chops and lower the lid on the grill and continue cooking for another 4 minutes or until the pork has reached an internal temperature of 160 degrees. Remove the pork chops from grill and let them rest at room temperature uncovered for 10 minutes.

Top the chops with the roasted tomatoes and serve with your favorite sides. Sprinkle with chopped basil for the perfect pairing...Enjoy!

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