
Grilled Dilly Pork and Sauce with Pouch Potatoes

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Servings: 4

Start to Finish Time: 30 minutes

zest of one lemon

juice of one lemon

1 cup deli-style dill pickle relish, divided

1/4 cup pickle juice

3 ounces shallots

2 tablespoons fresh dill, divided

24 ounces fingerling (or baby) potatoes

3 tablespoons olive oil, divided

3 teaspoons roasted garlic-herb seasoning, divided

nonstick aluminum foil

4 (about 2 pounds) boneless pork loin chops, one-inch thick

3/4 cup plain Greek yogurt

Preheat the grill (or grill pan) on medium high. Zest the lemon (one teaspoon) and squeeze for juice (one tablespoon). Drain the relish (reserving 1/4 cup of pickle juice). Slice the shallots thinly. Chop the dill finely.

Halve the potatoes. Place in a microwave-safe bowl. Cover and microwave on HIGH for 6 minutes. Drain.

In a bowl, combine the potatoes, shallots, two tablespoons of oil, 1/2 cup of relish, one tablespoon of dill and one teaspoon of seasoning. Toss to coat.

Place four sheets of aluminum foil on a workspace. Divide the potato mixture evenly among the centers of the foil sheets. Bring up the ends of the foil and double-fold both sides to completely seal the pouches. Place the pouches, seam side up, on a grill. Cook for 6 to 10 minutes until the potatoes are tender (do not turn).

Season the pork with one teaspoon of seasoning and the remaining one tablespoon of oil (wash your hands). Place the pork on the grill. Cook for 3 to 4 minutes on each side until grill-marked and 145 degrees.

In a bowl, combine the yogurt, lemon zest, lemon juice, pickle juice, remaining one teaspoon of seasoning, 1/2 cup of relish and one tablespoon of dill.

Remove the pork and the pouches from the grill. Transfer the contents carefully from the pouches to the serving plates.

Serve the potatoes and pork drizzled with yogurt sauce.

Grilled, Pork

Per Serving (excluding unknown items): 107 Calories; 10g Fat (82.0% calories from fat); 1g Protein; 4g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: 1/2 Vegetable; 2 Fat; 0 Other Carbohydrates.