

## **Pork Chops with Peach Salsa**

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**Servings: 4**

**Preparation Time: 20 minutes**

**Start to Finish Time: 2 hours 20 minutes**

**1/2 cup Southwestern Chipotle 10-minute Marinade (Mrs. Dash)**

**4 10-ounce pork chops, about 3/4-inch-thick**

### **PEACH SALSA**

**2 peaches, halved, pitted and diced**

**1/3 cup loosely packed cilantro leaves, chopped**

**grated peel and juice from one large lime**

**1 tablespoon red or green jalapeno pepper, seeded and finely chopped**

**1/4 teaspoon salt**

Place the mairinade and pork in a gallon-size ziptop bag. Seal the bag and turn to coat the pork. Refrigerate for two hours or overnight.

Preheat an outdoor grill.

In a medium bowl, mix the peaches, cilantro, lime peel, lime juice, jalapeno and salt. Cover and refrigerate the salsa.

Remove the chops from the bag. Place the chops on the grill. Discard the bag with the marinade.

Grill for 10 to 12 minutes until cooked through, turning as needed to avoid burning.

Serve with the salsa.

Serving Ideas: Good with corn on the cob.

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Per Serving (excluding unknown items): 459 Calories; 28g Fat (55.9% calories from fat); 44g Protein; 5g Carbohydrate; 1g Dietary Fiber; 139mg Cholesterol; 244mg Sodium. Exchanges: 6 1/2 Lean Meat; 1/2 Fruit; 2 Fat.