

Grilled, Pork

Provolone-Stuffed Pork Chops with Tarragon Vinaigrette

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Taste of Home Magazine - April/May 2012

Servings: 4

Start to Finish Time: 25 minutes

VINAIGRETTE

1/2 cup olive oil

1/4 cup white balsamic vinegar

2 tablespoons minced fresh tarragon OR 2 teaspoons dried tarragon

2 cloves garlic, minced

1/4 teaspoon salt

1/4 teaspoon pepper

PORK CHOPS

4 (8 oz ea & 3/4-in thick) bone-in pork loin chops

4 slices provolone cheese, cut into eighths

2 tablespoons olive oil

2 teaspoons minced fresh tarragon OR 1/2 teaspoon dried tarragon

1/4 teaspoon salt

1/4 teaspoon pepper

2 large tomatoes each cut into six wedges

Preheat the grill.

In a small bowl, whisk the olive oil, vinegar, tarragon, garlic, salt and pepper. Set aside 1/4 cup of the vinaigrette for serving.

Cut a pocket in each chop by slicing almost to the bone. Fill the pockets with cheese.

In a small bowl, combine the oil, tarragon, salt and pepper. Brush onto both sides of the chops.

Moisten a paper towel with cooking oil. Use long-handled tongs to coat the grill rack.

Brush the tomato wedges with some of the remaining vinaigrette.

Grill the tomatoes, uncovered, over medium heat OR broil, 4-inches from the heat, for 1 to 3 minutes on each side or until lightly browned. Set aside.

Grill the chops, covered, over medium heat OR broil, 4-inches from the heat, for 4 to 5 minutes on each side or until a thermometer reads 145 degrees.

Baste frequently with the remaining vinaigrette during the last 3 minutes of cooking.

Let stand for 5 minutes.

Serve with the tomatoes and reserved vinaigrette.

Per Serving (excluding unknown items): 765 Calories; 69g Fat (80.6% calories from fat); 34g Protein; 3g Carbohydrate; trace Dietary Fiber; 91mg Cholesterol; 1423mg Sodium. Exchanges: 0 Grain(Starch); 4 Lean Meat; 0 Vegetable; 11 Fat.