

# Grilled Cumin Spiced Pork Chops

(10 to 12 servings)



## Ingredients:

10-12 boneless Pork Chops (6-8 oz) per chop  
Ground Cumin ½ oz per chop  
Salt  
Pepper  
Olive Oil

## Directions:

Pat pork chops dry.  
Season with ground cumin and salt and pepper.  
Drizzle with olive oil and rub to coat.  
Place pork on hot grill or grill pan.  
Grill 4 - 6 minutes per side until pork is fully cooked.  
Fully cooked is internal temp of 145°.  
Transfer pork to cutting board and let rest 3 mins.  
Slice pork cross grain into ½ to ¾ inch stripes.

*Alternatively*, in skillet, heat 2 oz oil per pound over medium high heat.  
Add pork to pan and sear 2-3 minutes per side.  
Transfer pan to preheated oven of 400 degrees.  
Roast pork 5 - 7 minutes.

Fill plates with layers of veggies and cojita.  
Arrange sliced pork in quarter circle in middle of plate.  
Drizzle with creamy chimichurri avocado mayo.  
Garnish with toasted pepitas.