

Grilled Cider Pork Chop + Zucchini Ribbon Salad – Alison Mountford

By Alison Mountford, chef

ACTIVE TIME - 15

TOTAL TIME - 30

SERVES - 4

About - Raw zucchini ribbons are a fun and different way to serve the ubiquitous garden staple. Since you eat them raw, it also makes for a really speedy side dish. If you don't eat pork, you can still use this side dish recipe!

INGREDIENTS

Marinade:

¼ cup apple cider vinegar

1 teaspoon honey

1 teaspoon dijon mustard

1 teaspoon rosemary

1/2 teaspoon kosher salt

1.25 pound pork chop (boneless, or they'll weigh more with bones)

Salad:

1 pound zucchini

1 lemon, zest and juice

1/4 cup fresh parsley or basil

2 Tablespoons extra virgin olive oil, divided

INSTRUCTIONS

MARINADE

In a small bowl, whisk together the marinade ingredients. Add the pork chops and turn to coat. Let sit for at least 5 minutes and up to overnight, covered in the refrigerator.

ZUCCHINI

Wash zucchini and trim the very tough stem end only. Use a vegetable peeler to make long ribbons, into a bowl, then keep going all the way down to the core. It might be challenging to peel into the seedy center, so at that point, finely dice the center into little cubes and just add to the ribbons.

Zest the lemon into the bowl, then add the juice. Add salt, herbs, olive oil. Toss and let the salad sit at room temperature until you're ready to serve. It's best served about 15 minutes later but more, or less, is ok too.

PORK

Grill the pork outside, or sear it inside in a cast iron (or similar) skillet. Season with a pinch of salt and cook over medium-high heat for about 5-6 minutes. Then flip when deeply browned and cook the other side for 3-5 minutes or until pork registers 145 degrees F in the center - or is done to your desired doneness. Let rest for 3 minutes and slice to serve.