



Kirkland Signature™ Bone-In Pork Chops

Makes 4 servings

Grilled Pork Chops

Ingredients:

4 Kirkland Signature Bone-In Pork Rib Chops or Bone-In Pork Loin Chops
1 Tbsp extra virgin olive oil
4 tsp rosemary, chopped
Salt and pepper to taste
6 cups baby spinach
Cherry Vinaigrette (See Quick & Easy recipe below.)
4 slices bacon, cooked and crumbled

Instructions:

Preheat grill to medium-high. Rub both sides of pork chops with olive oil, rosemary, and salt and pepper. Place on grill for 3 to 5 minutes per side. Move to a cooler part of the grill. Cook until internal temperature is 145 F. Place spinach on a dinner plate. Top with pork chop. Drizzle with Cherry Vinaigrette and bacon crumbles.

Cherry Vinaigrette

Ingredients:

2 cups frozen cherries, thawed and sliced
¼ cup red onion, thinly sliced
2 Tbsp red wine vinegar
1 tsp Dijon mustard
3 Tbsp extra virgin olive oil
Salt and pepper to taste

Instructions:

In a medium bowl mix cherries, onion, vinegar, mustard and olive oil. Season with salt and pepper. Cover and refrigerate until ready to serve.

Tip: This also is great with fresh Bing cherries.

Recipe courtesy of Swift Premium® and The Pork Checkoff.

For more recipe ideas, go to Costco.com and search: **CostcoWay**

