

## GRILLED PORK CHOPS WITH CHERRY VINAIGRETTE

*Swift Premium*

- 4 bone-in rib pork chops or bone-in loin pork chops
- 4 tablespoons extra-virgin olive oil, divided
- 4 teaspoons chopped rosemary
- Salt and freshly ground black pepper
- 2 cups pitted and quartered fresh or thawed frozen cherries
- ¼ cup thinly sliced red onion
- 2 tablespoons red wine vinegar
- 1 teaspoon Dijon mustard
- 6 cups baby spinach
- 4 slices cooked bacon, crumbled

Preheat grill to medium-high heat. Rub chops all over with 1 tablespoon oil, rosemary, salt and pepper. Set aside.

In a medium bowl, mix together cherries, onion, vinegar, mustard and remaining olive oil. Season to taste with salt and pepper. Set vinaigrette aside.

Grill chops until well browned, 3-5 minutes per side. Move to a cooler part of the grill and continue cooking until internal temperature registers 145 F, 2-4 minutes.

Divide spinach among 4 plates. Whisk vinaigrette. Top spinach with chops, then spoon vinaigrette over chops and garnish with bacon. Makes 4 servings.

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