

Italian Marinated Pork Chops with Tuscan Bread Salad

Rose Product used: Pork Chops

Ingredients:

4 (8 oz.) Rose Center Cut Pork Chops
6 oz. Italian dressing (bottled, vinegar & oil)
¼ cup olive oil
¼ cup medium diced red bell peppers
¼ cup medium diced red onions
¼ cup medium diced yellow squash
4 cups diced focaccia bread
¼ cup picked basil leaves
¼ cup kalamatta olives, pitted
½ cup shaved parmesan

To make:

Combine the pork chops with 6 oz. Italian dressing. Marinate for 3 hours. Place pork chops on pre heated grill and cook until an internal temperature of 160° and then allow time to rest. Place ¼ cup olive into skillet and turn on medium-high heat. Add ¼ cup each red bell peppers, red onions and yellow squash. Allow to lightly brown. Add 4 cups diced focaccia bread and toss with vegetables until golden brown. Add



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⅓ cup shaved parmesan cheese, olives and basil.
Toss together well. Allow cheese to melt.



Recipe by Chef Kenny J. Gilbert