

ChefD's Grilled Pork Chops with Chimichurri Sauce

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Introducing ChefD's Grilled Pork Chops with Chimichurri Sauce – a genuinely mouthwatering dish that will leave you wanting more. Originating in Argentina and Uruguay, chimichurri is a zesty, uncooked sauce that pairs perfectly with lean meats, such as [Nutrafarms cage-free, bone-in pork chops](#).

ChefD has crafted a recipe that showcases the flavours of chimichurri, perfectly complementing the juicy and tender pork chops.



Ingredients for Grilled Pork Chops with Chimichurri Sauce:

For this recipe, ChefD started with age-free, bone-in pork chops from Nutrafarms. Then he seasoned liberally with salt and pepper.

- A small handful of finely chopped parsley
- 1 garlic clove minced
- 2 tbsp red wine vinegar
- $\frac{1}{4}$ cup extra virgin olive oil

- ½ tsp chili flakes
- 4 bone-in pork chops
- Salt & pepper

Instructions for Grilled Pork Chops with Chimichurri Sauce:

1. Preheat your grill or frying pan to medium.
2. Season your pork chops liberally with salt and pepper.
3. Place on the grill until the pork reaches an internal temperature of 145 °F (approximately 4–5 minutes per side).
4. Once cooked, brush one side with garlic butter, then let the chops sit for a few minutes before serving. This will keep them juicy.
5. While your pork chops are cooking, you'll have plenty of time to make the chimichurri sauce.
6. Finely chop a small handful of parsley.
7. Mince one clove of garlic.
8. Combine in a bowl and add 1/4 cup of olive oil.
9. Add 2 tbsp red wine vinegar and 1/2 tsp chili flakes.
10. Stir well and use the chimichurri sauce to flavour your chops.
11. Don't forget to take a picture and use the hashtag #nutrafarms so that ChefD can see your masterpiece!

Final Thoughts on Grilled Pork Chops with Chimichurri Sauce:

ChefD's Grilled Pork Chops with Chimichurri Sauce is a delicious and easy-to-make dish that will impress your family and friends. The zesty and fresh flavours of chimichurri perfectly complement the lean meat in a [Nutrafarms cage-free](#), bone-in pork chop.

So, fire up the grill or heat up your frying pan and get ready

to make a mouthwatering meal that everyone will love!

