

# Balsamic-Marinated Pork Chops & Grilled Peaches

## Ingredients:

- 1/3 cup balsamic vinegar
- 1/3 cup extra-virgin olive oil
- 3 Tbsp honey
- 1 tbsp fresh rosemary, chopped
- 4- 5 oz lean boneless pork chops, trimmed of visible fat
- olive oil cooking spray (optional)
- sea salt and fresh ground black pepper, to taste
- 4 peaches, halved and pitted
- fresh thyme leaves for garnish

## Directions:

- In a small bowl, whisk together vinegar, oil, honey, and rosemary. Reserve 2 Tbsp and add the rest to a 1 gallon zip-top bag.
- Add pork to bag and refrigerate for 1 hour, turning occasionally.
- Preheat broiler to high or coat a grill pan with cooking spray and heat to medium-high over stove.
- Remove pork from fridge, discard marinating liquid, and season pork with salt and pepper.
- Broil pork or cook in grill pan until pork is opaque throughout and feels firm to the touch, or until internal temperature registers 160°F on an instant-read thermometer, about 5 to 6 minutes per side.
- Meanwhile, cook peaches under broiler or in a grill pan over medium heat until tender and juicy, 3 to 5 minutes.
- Transfer to a plate, season with pepper and brush with reserved 2 tbsp marinade. To serve, place a pork chop on each of 4 plates and top with 2 peach halves. Garnish with thyme leaves.