

Charmoula-Marinated Pork Chops with Grilled Pepper Mélange



Recipe by Jamie Purviance

Serves: 4

Prep time: 20 minutes

Marinating time: 4 to 12 hours

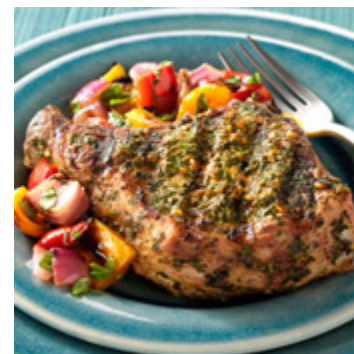
Grilling time: 18 to 22 minutes

Ingredients

Marinade

- 1/3 cup roughly chopped fresh cilantro leaves
 - 1/3 cup roughly chopped fresh Italian parsley leaves
 - 1/4 cup extra-virgin olive oil
 - 2 tablespoons fresh lemon juice
 - 1 tablespoon minced garlic
 - 2 teaspoons ground cumin
 - 1 teaspoon paprika
 - 1 teaspoon ground coriander
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- 4 bone-in pork loin chops, each about 8 ounces and 1 inch thick, trimmed of excess fat

 - 3 bell peppers, preferably 1 yellow, 1 red, and 1 orange, each cut into 4 planks
 - 1 medium red onion, cut crosswise into 1/2-inch slices
 - 3 tablespoons extra-virgin olive oil
 - 2 teaspoons cider vinegar
 - 1 teaspoon granulated sugar
 - 2 tablespoons chopped fresh basil leaves
 - 3/4 teaspoon kosher salt, divided
 - 1/4 teaspoon black pepper



Instructions

1. In a small bowl combine the marinade ingredients. Spread the marinade evenly on both sides of the chops. Cover with plastic wrap and refrigerate for at least 4 hours or up to 12 hours.
2. Brush the bell pepper planks and onion slices with 3 tablespoons oil.
3. Prepare the grill for direct cooking over medium heat (350° to 450°F).
4. Brush the cooking grates clean. Grill the peppers and onion over **direct medium heat**, with the lid closed as much as possible, until well marked and tender, turning once. The peppers will take 8 to 9 minutes and the onion will take 10 to 12 minutes. Remove from the grill as they are done. Cut the vegetables into bite-sized pieces and place them in a medium bowl. Add the vinegar, sugar, basil, and 1/4 teaspoon of the salt. Mix well.
5. Allow the chops to stand at room temperature for 15 to 30 minutes before grilling. Season the chops with the remaining 1/2 teaspoon salt and the pepper. Grill the chops over **direct medium heat**, with the lid closed as much as possible, until they are still slightly pink in the center, 8 to 10 minutes, turning once or twice. Remove from the grill and let rest for 3 to 5 minutes. Serve warm with the grilled pepper mélange.