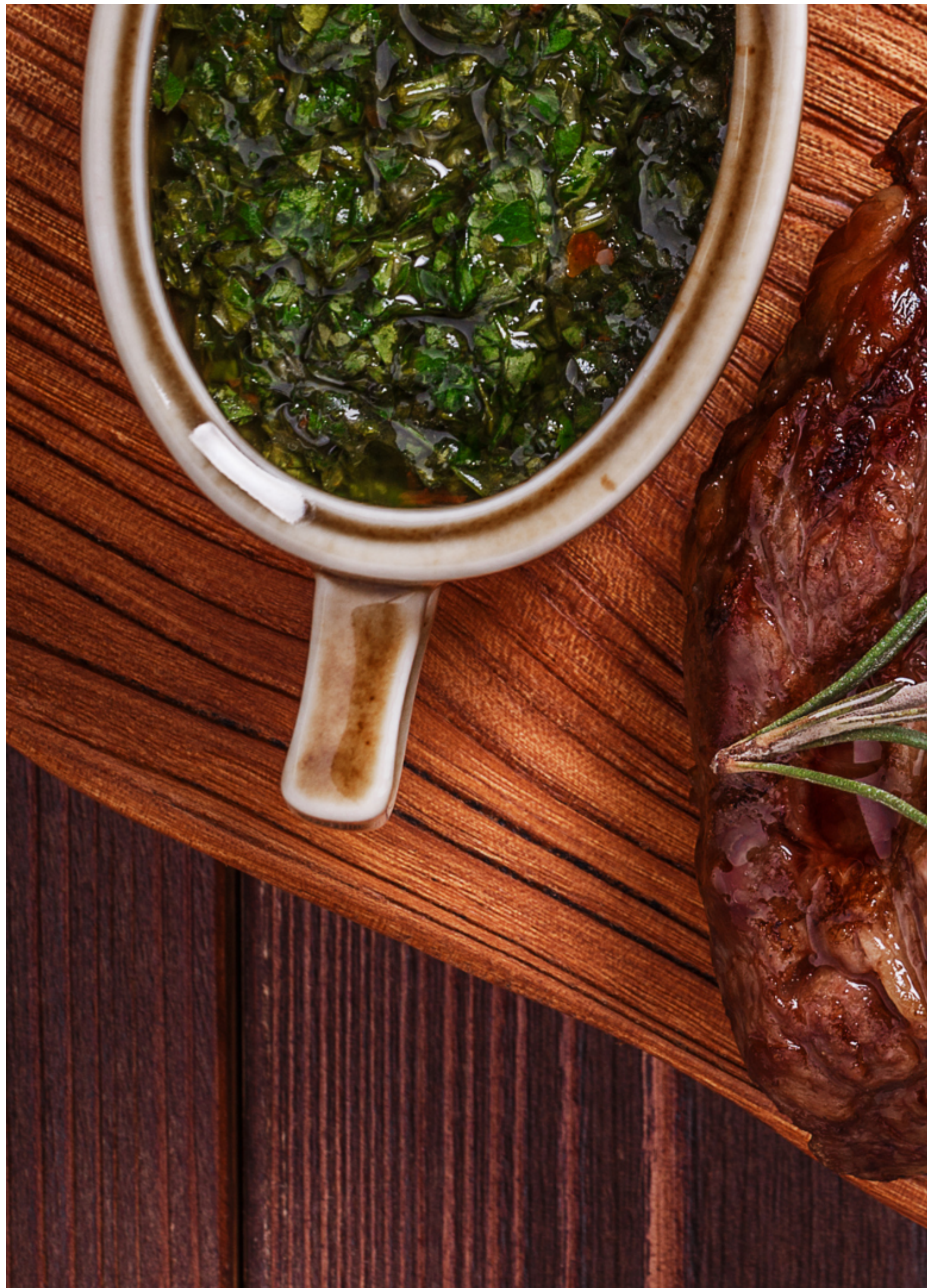


Grilled Pork Ribeye Chop with Chimichurri





Instructions

1. Rub the pork chops with olive oil, salt, and pepper.
2. Grill over medium-high heat for 5–6 minutes per side, until internal temp reaches 145°F.
3. While chops are grilling, mix all chimichurri ingredients in a bowl.
4. Let pork rest 5 minutes after grilling, then top with chimichurri and serve.

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