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Grilled Pork Chops with Melon Salsa

Salsa:

- 1 Cup chopped seedless watermelon
- 1 Cup chopped honeydew melon
- 3 Tbsp finely chopped sweet onion
- 1 Tbsp finely chopped jalapeño pepper
- 1 Tbsp chopped fresh cilantro
- 1 Tbsp fresh lime juice
- 1/8 Tsp salt

Pork chops:

- 2 Tsp canola oil
- 1 1/2 Tsp chili powder
- 1/2 Tsp garlic powder
- 1/2 Tsp salt
- 1/4 Tsp freshly ground black pepper
- 4 (4-ounce) boneless center-cut pork chops, trimmed
- Cooking spray

- 1) To prepare salsa, combine the first 7 ingredients; set aside.
- 2) To prepare pork chops, heat a grill pan over medium-high heat. Combine oil and next 4 ingredients (through black pepper) in a small bowl. Rub oil mixture over both sides of pork chops. Coat pan with cooking spray. Add pork to pan; cook 4 minutes on each side or until desired degree of doneness. Serve with salsa.

Makes 4 Servings

