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▶▶ June 2015 ◀◀

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Pork Chops with Cherry Couscous

- 3 Tbsp olive oil, divided
- 4 (6-ounce) bone-in center-cut pork chops
- 1 Tsp salt, divided
- 1/4 Tsp freshly ground black pepper
- 1 Cup uncooked couscous
- 3/4 Cup boiling water
- 1 Cup coarsely chopped pitted cherries
- 1/2 Cup sliced green onions
- 1/3 Cup dry-roasted almonds, chopped
- 2 Tsp grated lemon rind
- 2 Tbsp fresh lemon juice

- 1) Preheat grill to medium-high heat.
- 2) Brush 1 tablespoon olive oil evenly over both sides of pork, and sprinkle evenly with 1/2 teaspoon salt and black pepper. Place pork on a grill rack coated with cooking spray, and grill 4 minutes on each side or until desired degree of doneness. Let pork stand for 5 minutes.
- 3) Place couscous in a large bowl. Add 3/4 cup boiling water; cover and let stand for 5 minutes. Uncover and fluff with a fork. Stir in remaining 2 tablespoons oil, remaining 1/2 teaspoon salt, cherries, and remaining ingredients. Serve with pork.

Makes 4 Servings

