

Garlic-Lime Marinated Pork Chops

These flavourful and juicy pork chops take less than 10 minutes to cook. You can serve them with a side of rice or salad!

Ingredients: (Yields 4 Servings)

- 4 (6 oz each) lean boneless pork chops
- 4 cloves garlic, crushed
- 1/2 tsp cumin
- 1/2 tsp chili powder
- 1/2 tsp paprika
- 1/2 lime (juice)
- 1 tsp lime zest
- 1 tsp kosher salt and fresh pepper

Directions:

1. After trimming the fat off of the pork, season the pork with garlic, cumin, chili powder, paprika, salt, and pepper. Squeeze lime juice and some zest from the lime and let marinate at least 20 minutes.
2. Line broiler pan with foil for easy clean up. Place pork chops on the broiler pan and broil about 4-5 minutes on each side or until browned. To grill, grill over medium-high 4 to 5 minutes on each side.
3. Serve alongside rice, potato, squash or salad.



Source: skinnytaste.com