



## ► SERVES 4

Prep Time: 5 mins • Total Time: 30 mins

- 1 tbsp (15 mL) vegetable oil
- 4 boneless pork chops (6-oz./175 g each)
- 1 tbsp (15 mL) + 2 tsp (10 mL) **Chili Lime Rub**, divided
- 2 ears corn, husks removed
- 1 medium red bell pepper
- 1 small red onion
- 1 medium zucchini
- 1 cup (250 mL) grape tomatoes
- 2 garlic cloves
- ½ cup (125 mL) queso fresco, crumbled (see cook's tip)
- ½ cup (125 mL) fresh cilantro leaves

## Chili Lime Pork With Charred Corn Salad

1. Heat the oil in the **12" (30-cm) Cast Iron Skillet** over medium heat for 6 minutes.
2. Season the pork with *1 tbsp (15 mL)* of the rub. Remove the kernels from the cob with the **Kernel Cutter**. Chop the pepper and onion in the **Manual Food Processor**.
3. Place the pork in the skillet. Sear the pork, undisturbed, for 4 minutes. Flip and cook for about 4–6 minutes, or until the internal temperature reaches 140°F (60°C) for medium doneness. Remove the pork from the skillet.
4. Add the corn and cook, undisturbed, for 4 minutes.
5. Slice the zucchini into half-moons with the **Quick Slice** and halve the tomatoes with the **Close & Cut**.
6. Add the onion and bell pepper to the skillet and cook 4 minutes, stirring occasionally.
7. Add the zucchini and garlic pressed with the **Garlic Press** to the skillet; cook for an additional 2 minutes.
8. Remove the skillet from the heat. Stir in the remaining rub, tomatoes, queso fresco, and cilantro chopped with the **Herb Mill**. Serve with the pork chops.

### Cook's Tip

Queso fresco is a mild white cheese that crumbles easily. If you can't find it at your grocery store, you can use feta, ricotta salata, or any mild white cheese instead.