



RECIPE

Mango Salsa Pork Chops, Elote Loco & Lemon Kale Salad



Cost: **\$55 - Kroger**

Ready in **60-90 minutes**

Serves: **8 people**

Ingredients - Mango Salsa Pork Chop

- 12 bone-in pork chops
- Salsa ingredients (below)
- 4 mangos, diced
- 1-2 red bell peppers, diced
- 1/2 large red onion, diced
- 1/2 packed fresh cilantro, chopped
- 2 jalapenos, seeded and minced
- 1 large lime, juiced
- ¼ - ½ tsp salt

Directions - Mango Salsa Pork Chop

1. **Preheat the grill** on high & spray with pam
2. **Mix** the following ingredients together to make a Brown Sugar Sriracha Rub: ¼ cup brown sugar, 2 Tbsp sriracha, 1 tsp garlic powder, 1 tsp onion powder, ¼ tsp salt, and ¼ tsp paprika.
3. **Drizzle** chops with olive oil on both sides. Then sprinkle rub over each side. Let sit for 5 minutes to marinade.
4. **Grill** pork chops on medium high heat for 7 minutes on each side until fully cooked through or until the center reaches 165°.
5. In the meantime, combine all of the other ingredients in a large mixing bowl. Season to taste with the salt.
6. For best flavor, let the salsa rest for 10 minutes or longer.
7. ***Pro Tip** - microwave the lime for 20-30 seconds before cutting and it will produce much more juice*

Ingredients – Elote Loco

- 12 ears of corn
- Mayo - ½ cup
- Lime juice from 2 limes
- Chili powder- ½ Tbsp
- Parmesan cheese- ½ cup
- Paprika- 1 ½ tsp
- Cilantro- 1 bunch
- Ranch dressing- 1 Tbsp

Directions – Elote Loco

1. **With husk on, grill** corn on medium heat for about 20 min making sure to occasionally turn to avoid burning.
2. **Meanwhile, whisk** together Mayo, lime juice, paprika, ranch, and a dash of salt leaving 1/2 lime for garnish.
3. **Once corn is cooked**, shuck and let cool. **When cooled**, brush on the Mayo aoli and sprinkle or roll on Parmesan cheese and set onto tray or baking sheet.
4. **Lightly sprinkle** chili powder and cilantro over the corn and squeeze remaining half of lime to finish.

Ingredients – Lemon Kale Salad

- 3 bunches of kale, torn
- 2 generic brand shaved Parmesan
- Lemon juice - ½ cup
- Olive oil - ½ cup
- Crushed red pepper 1 Tbsp~
- Minced garlic 1 Tbsp~
- Salt 1 tsp~

Directions – Lemon Kale Salad

1. **Mix** lemon, EVOO, crushed red pep, salt, and garlic with a whisk until combined.
2. **Drizzle** over kale and toss by hand or with tongs until evenly coated.
3. **Sprinkle** and mix in parm.

4. Serve with croutons and pickled veggies. (See recipes below)

Ingredients – Homemade Thai Chili Croutons (optional)

- 1 loaf of day old bread of any kind but best is French bread.
- Soy sauce- ⅓ cup
- Olive oil - ½ cup
- Garlic Ginger Onion powder- 1 tsp each
- Salt & pepper- pinch~
- Crushed red pepper- ½ tsp
- Sesame seeds- 1 Tbsp

Directions – Croutons

1. **Preheat** oven to 350 degree
2. **Slice** the bread into ¾ inch chunks
3. In a large bowl, evenly drizzle all combined ingredients on to the bread crumbs.
4. **Toss gently** until pieces are coated.
5. **Place** bread crumbs on baking sheet in one even layer
6. **Bake** for 10-15 minutes until crisp, turning once halfway through. Keep an eye on them so they don't burn
7. **Remove** from the oven and let cool before serving on top of salads, soups, etc.

Ingredients – Quick Pickled Veggies (optional)

- 1 red onion - thinly sliced
- 1 red bell pep - thinly sliced
- 2 carrots - shaved with veggie peeler
- 4-5 whole cloves of garlic (optional)
- White or apple cider vinegar -2 cups
- Water - 2 cups
- Sugar - ⅓ cup
- Salt - pinch~

Add all ingredients to a bowl making sure all veggies are submerged by liquid. Let sit for no less than 30 min. Drain and serve on salad or as a side.