Grilled Pork Chops with Black Bean-Corn Tamale, Sautéed Green Beans, Sun Burst Squash and Tomato-Cilantro Relish

Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef

Yield: 4 servings

Pork Chops

4 8-ounce pork chops Olive oil just to coat Kosher salt and black pepper

<u>Vegetables</u>

1/2-pound green beans cut into 1-inch pieces 5 medium sized sunburst squash detailed below (note) 2 tablespoons canola oil

Tomato-Cilantro

Kosher salt and pepper

2 large tomatoes diced small

1/2 bunch of cilantro

I teaspoon fresh garlic minced

2 teaspoons fresh lemon juice

I tablespoon extra virgin olive oil

Kosher salt and pepper to taste

Tamales

6 black bean-corn tamales

<u>For the pork chops:</u> Pre-heat the grill and just toss the chops with a little oil just to coat and set aside.

For the relish: Dice the tomatoes into 1/4-inch pieces and place in a glass bowl and add the cilantro, garlic, lemon juice and salt and pepper. Wait until serving then toss with the oil.

For the tamales: Fill a 4-quart pot up with water and bring to a boil. Place the packet of tamales in the pot and leave for 15 minutes. Remove from the water and let rest for 2 minutes.

<u>For the veggies:</u> Place a medium size sauté pan on medium heat and the oil. When the oil is lightly smoking, add the green beans and cook for about 3 minutes. Then add the squash, give it a toss, season with kosher salt and pepper then add a little water just to steam the veggies. Cook until the green beans are tender.

<u>To complete:</u> Season the chops and throw them on the grill. Cook on each side for 8 minutes. When the chops are done let them rest for a couple of minutes. Open the tamale pack and cut 2 tamales in half. On the place the vegetables in the middle, then place the tamales on top then add the chop and spoon the relish around. Enjoy.

Note: Cut the stem part off of the squash, then cut the squash in half vertical ways. Lay flat and cut 1/8-inch slices.

