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

Vegetables
½-pound green beans cut into 1-inch pieces
5 medium sized sunburst squash detailed below (note)
2 tablespoons canola oil
Kosher salt and pepper

Tomato-Cilantro
2 large tomatoes diced small
½ bunch of cilantro
1 teaspoon fresh garlic minced
2 teaspoons fresh lemon juice
1 tablespoon extra virgin olive oil
Kosher salt and pepper to taste

Tamales
6 black bean-corn tamales

For the pork chops: 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 ¼-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.

For the veggies: 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.

To complete: 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 plate 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.

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