

Grilled Pork Chops with Peach Compote

Move over apple sauce, there's a new kid in town. Peaches are so delicious with pork - so fresh and sweet! Kids and adults alike will swoon over this recipe, which is so seasonally suited to summer but also a great pick-me-up during the colder seasons! Pair with steamed veggies, salad, or sweet potatoes for a delicious, well-rounded meal!

If you want a less spicy smoky flavour, substitute the Chipotle Infused Olive Oil for Blood Orange or Lemon infused olive oil.

Serves 4

4 pork chops
½ tsp smoked paprika
1 tsp sea salt
½ tsp cracked black pepper
¼ cup Chipotle Infused Olive Oil (Or Blood Orange)
¼ red onion, chopped
2 cups fresh peaches, chopped
2 tsp rosemary, chopped
¼ cup Peach White Balsamic
¼ cup white wine or water

Preheat the grill to high.

Pat the pork chops dry with a paper towel. In a small bowl mix together half the olive oil, paprika, sea salt and pepper. Rub the seasoning mixture into the pork chops evenly on all sides. Let rest for 15 minutes at room temperature, or place in an airtight container in the fridge to rest and absorb the flavour for up to 24 hours.

Add the rest of the Chipotle Olive Oil to a non-stick pan over medium heat and add the onion. Sauté until the onion is soft and starting to caramelize about 3 minutes. Add the peaches, rosemary, balsamic and wine. Bring to a boil then reduce to a simmer, do not cover. Stir occasionally until the sauce is thick and syrupy, about 15 minutes. Remove from heat. Squish peaches with a potato masher or fork for a less chunky sauce.

Place chops on the grill and cook to the desired doneness. Remove from grill, place on a cutting board and cover with foil to rest 5 minutes before serving.

Place chops on a serving plate and serve peach compote ovetop and more on the side.

Compote can be stored in an airtight container in the fridge for up to 2 weeks. Porkchops will be stored separately in an airtight container for up to 3 days.

