

## Pork Chops and Summer Vegetable Rice

- 4 Boneless, Center-Cut Pork Chops
- 1 cup Long Grain White Rice
- 6 oz Green Beans
- 3 cloves Garlic
- 1 Ear of Corn
- 1 Peach
- 1 Red Onion
- ¾ lb Heirloom Tomato
- 1 large bunch Cilantro
- 2 oz Queso Fresco
- 2 Tbsps White Vinegar
- 1 Tbsp Pork & Rice Spice Blend (Chipotle Powder, Ground Cumin, Dried Mexican Oregano & Dried Thyme)

Wash and dry the fresh produce. Trim off and discard the stem ends of the green beans; cut the green beans into ¼-inch pieces. Peel and mince the garlic. Remove and discard the husks and silks of the corn. Cut the corn kernels off the cob; discard the cob. Peel and small dice the onion. Crumble the queso fresco. Core and medium dice the tomato. Pit and medium dice the peach. Pick the cilantro leaves off the stems; discard the stems and finely chop the leaves.

In a large pot, heat 1 tablespoon of olive oil on medium-high until hot. Add the green beans, garlic, corn, half of the onion and half of the spice blend; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened and fragrant.

Stir the rice, a big pinch of salt and 2 cups of water into the pot of vegetables. Heat to boiling on high. Once boiling, cover and reduce the heat to low. Simmer 14 to 16 minutes, or until the water has been absorbed and the rice is tender. Remove from heat. Add the queso fresco and half the vinegar; stir to thoroughly combine. Transfer to a serving dish.

While the rice cooks, pat the pork chops dry with paper towels; season on both sides with salt, pepper and the remaining spice blend. In a large pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned pork chops. Cook 2 to 4 minutes per side, or until browned and cooked through. Transfer to a serving dish and set aside in a warm place.

While the pork chops cook, in a medium bowl, combine the tomato, peach, remaining vinegar, ⅔ of the cilantro and as much of the remaining onion as you'd like. Stir to thoroughly combine; season with salt and pepper to taste.

Top the cooked pork chops with a few spoonfuls of the salsa. Garnish the pork chops and summer vegetable rice with the remaining cilantro. Serve with the remaining salsa on the side. Enjoy!