



Prep Time: 4 hours



Cook Time: 10 minutes

Grilled Herb Infused Pork Chops

INGREDIENTS

4 - 4 oz. Villari Brothers Never Ever™ RWA Center-Cut Pork Chops

3/4 Cup Italian Dressing

4 Tablespoons Chopped Fresh Herbs (Scallions, Basil, Marjoram, Parsley, Oregano, Rosemary, Thyme – any combination of Herbs you like)

DIRECTIONS

- 1 Place Never Ever™ RWA Pork Chops in a re-sealable plastic bag.
- 2 Add dressing and herbs, seal and shake to mix; refrigerate for a minimum of 4 hours, overnight is better.
- 3 Remove Never Ever™ RWA Pork Chops from marinade, and discard marinade.
- 4 Grill Never Ever™ RWA Chops over medium-high heat for approximately 5 minutes per side.