

Grilled pork chops with garlic and parsley mashed potatoes, parsnip and red pepper puree, grilled zucchini, and cabbage slaw made with green apple, carrot, and red radish.

"The coleslaw I created for this dish was absolutely inspired by the Pinot Grigio. I love the wine's crisp, refined taste, and I knew that the fresh slaw would complement it nicely."

INGREDIENTS:

4 thick cut pork chops

Coleslaw

2 cups shredded cabbage
1 cup grated carrot
1 cup julienned green apple
1 cup grated red radish
1/4 cup of sugar
juice from one orange
juice from one lime
salt and pepper to taste

Mashed Potatoes and Parsnips

5 peeled potatoes, cubed
4 peeled parsnips, cubed
1/4 cup chopped parsley
3 garlic cloves
1/4 finely diced red pepper
1 stick of butter
4 tbsp cream cheese
1/4 cup canned milk
salt and pepper to taste

3 cups cubed zucchini

diced red pepper
honey



METHOD:

Mix cabbage, carrot, apple and radish in a large bowl, then toss with citrus juices and sugar. Salt and pepper to taste. Set aside and let macerate.

Boil the potatoes with the garlic until soft; boil the parsnips separately until soft. Mash the potatoes with 1/2 stick of butter and cream cheese and 2 tablespoons of the canned milk. When creamy, fold in chopped parsley.

Mash the parsnips with the rest of the canned milk and butter. When creamy, fold in the diced red pepper.

In a hot, dry pan, flash fry the zucchini for a couple of minutes until lightly caramelized. Remove from heat and let residual heat finish the cooking process.

Pat dry and salt and pepper both sides of your pork chops. Grill pork chops 3-5 minutes per side, depending on thickness, until internal temperature reaches 145 degrees. Let rest 8-10 minutes.

PLATING:

Spoon one large portion of mashed potatoes and one large spoonful of parsnips side by side in the middle of your plate. Place a pork chop on top of the purees then place about 3/4 of a cup of coleslaw on top of the chop. Scatter some zucchini and red pepper around the plate, then drizzle the whole thing with honey and serve.