

Harissa grilled pork chops from KellyintheKitchen

INGREDIENTS (serves 2)

for marinade:

4 small pork chops (I used 4 2oz chops)

2 tsp harissa

extra virgin olive oil

1 garlic clove, crushed with the side of a knife

salt and pepper, to taste

for yogurt sauce:

1/4 cup Greek yogurt

harissa, to taste

squeeze of lemon

salt and pepper, to taste

DIRECTIONS

In a small bowl, stir together harissa, olive oil, garlic clove, and salt and pepper.

Pour the marinade over the pork chops and use your hands to work it into the meat a bit.

Cover and let the chops marinate in the fridge at least half an hour, preferably overnight.

Once you're ready to cook them, remove the chops from the fridge and let them come to room temperature a bit while you preheat the grill or pan.

Over medium high heat, cook the chops a few minutes on each side, depending on how thick they are, until cooked through.

To make the yogurt sauce, combine Greek yogurt, harissa, lemon, salt, and pepper.

Serve a big scoop of sauce over the chops and enjoy.