

Grilled Pork Chops With Sesame Slaw



Ingredients

- 4 8-ounce bone-in pork chops (about 1 inch thick)
- Kosher salt and black pepper
- 1/4 cup orange juice
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons rice vinegar
- 2 teaspoons sesame seeds
- 1 tablespoon honey
- 1 small head Napa or green cabbage, thinly sliced (about 6 cups)
- 1 cup fresh cilantro leaves

Directions:

1. Heat grill to medium-high.
2. Season the pork with $\frac{3}{4}$ teaspoon salt and $\frac{1}{2}$ teaspoon pepper. Grill until cooked through, 6 to 7 minutes per side.
3. Meanwhile, in a large bowl, combine the orange juice, oil, vinegar, sesame seeds, honey, and $\frac{3}{4}$ teaspoon salt.
4. Add the cabbage and cilantro and toss to combine. Serve with the pork chops.