

## **Lemon & Herb Grilled Pork Chops**



**PREP TIME 10 Min**

**COOK TIME 15 Min**

**READY IN 2 Hrs 25 Min**

**SERVINGS - 6**

### **INGREDIENTS**

- \* 1/4 cup lemon juice
- \* 2 tablespoons vegetable oil
- \* 4 cloves garlic, minced
- \* 1 teaspoon salt
- \* 1/4 teaspoon dried oregano
- \* 1/4 teaspoon pepper
- \* 6 (4 ounce) boneless pork loin chops

### **DIRECTIONS**

- 1.** In a large resealable bag, combine lemon juice, oil, garlic, salt, oregano, and pepper. Place chops in bag, seal, and refrigerate 2 hours or overnight. Turn bag frequently to distribute marinade.
- 2.** Preheat an outdoor grill for high heat. Remove chops from bag, and transfer remaining marinade to a saucepan. Bring marinade to a boil, remove from heat, and set aside.
- 3.** Lightly oil the grill grate. Grill pork chops for 5 to 7 minutes per side, basting frequently with boiled marinade, until done.

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