



SERVING SIZE: 4 | PREP TIME: 10 MINUTES | COOK TIME: 14 MINUTES

Grilled Ribeye Chop with Spiced Honey Mustard

Pair this perfectly balanced sweet and savory pork with grilled peaches or pineapple for a simple weeknight meal.

INGREDIENTS:

- 4 *Open Prairie*[®] Natural[®] Pork bone-in ribeye chops
- ½ c wild organic honey
- 2 Tbsp whole brown mustard
- 1 Tbsp minced onion
- 1 tsp minced garlic
- 1 Tbsp turmeric
- 1 tsp ground cumin
- Sea salt
- Cracked pepper
- Canola oil

DIRECTIONS:

1. Mix together wild honey and whole brown mustard, minced onion and garlic in a small bowl.
2. Brush pork chops with honey mustard mixture on both sides. Season with turmeric, cumin, salt and pepper.
3. Heat grill to medium. Brush area of grill where chops will be with oil and place on hot grill. Cook 5 to 7 minutes on each side until temp reaches 135°F-140°F.
4. Serve with grilled peaches and pineapple.

SERVINGS: 116 | CALORIES: 368 | TOTAL FAT: 28.3g | SODIUM: 80mg | TOTAL CARBOHYDRATE: 0.9g | PROTEIN: 25.6g

*Minimally processed. No artificial ingredients.
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