

# Recipe

## Featured Recipe

### Pork Chops with Bloody Mary Tomato Salad

4 Servings

#### INGREDIENTS

- 2 tbsp. olive oil
- 2 tbsp. red wine vinegar
- 2 tsp. Worcestershire sauce
- 2 tsp. prepared horseradish, squeezed dry
- ½ tsp. Tabasco
- ½ tsp. celery seeds
- Kosher salt and pepper
- 1 cup cherry tomatoes, halved
- 2 celery stalks, very thinly sliced
- ½ small red onion, thinly sliced

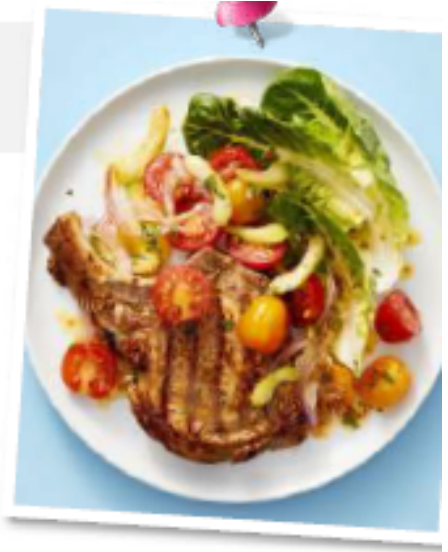
#### DIRECTIONS

1. Heat grill to medium-high. In large bowl, whisk together oil, vinegar, Worcestershire sauce, horseradish, Tabasco, celery seeds, and ¼ teaspoon salt. Toss with tomatoes, celery, and onion.
2. Season pork chops with ½ teaspoon each salt and pepper and grill until golden brown and just cooked through, 5 to 7 minutes per side.

#### NUTRITION

**Per serving:** Each serving contains about 400 Calories, 23g Fat (6g Saturated), 39g Protein, 525mg Sodium, 8g Carbohydrate, 3g Fiber

Source: [www.myrecipes.com](http://www.myrecipes.com)



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