



Total Time
NOT AVAILABLE

Serving & Size
1 EACH (1 PORK CHOP)

Difficulty
EASY

Marinating pork chops in picante sauce, garlic and orange juice before grilling, gives them fresh flavor with a little kick.

Yields
48


Nutrition Facts	
Serving Size	1 EACH (1 PORK CHOP)
Amount Per Serving	
Calories 170	
	% Daily Value
Total Fat 5.2g	8%
Saturated Fat 1.8g	9%
Cholesterol 61mg	20%
Sodium 408mg	17%
Total Carbohydrate 4.9g	2%
Dietary Fiber 1.5g	6%
Protein 23.6g	47%
Vitamin A 2%	Vitamin C 6%
Calcium 2%	Iron 4%

INGREDIENTS **WEIGHT** **MEASURE**

	Pace® Picante Sauce- Mild	5 lb.	9 cups
	orange juice		1 1/2 pt.
	garlic powder		1 tbsp.
	boneless pork chop, 3 oz cooked meat per chop, 3/4-inch thick	12 lb.	48 ea.

INSTRUCTIONS

1. Stir the Pace® Picante sauce, orange juice and garlic powder in a large nonmetallic bowl.
2. Add the pork chops and turn to coat. Cover and refrigerate for 1 hour. Remove the chops from the picante sauce mixture.
CCP: Refrigerate at 41/45 °F (5/7 °C) or lower.
3. Lightly oil the grill rack and heat to medium. Grill the pork chops for 15 minutes or until cooked through, turning and brushing often with the picante sauce mixture. Discard remaining picante sauce mixture.
CCP: Heat to 165 °F for at least 15 seconds.
CCP: Hold for hot service at 140 °F.

 **TIP**

Pair with Layered Tex-Mex Salad and 1/2 cup of honeydew for a meal under 500 calories.