

# Grilled Dinner

Yikes!! It's been two weeks since I posted?? Time sure can fly. Its been a crazy two weeks with no time to play in the kitchen!! (Thank heavens for frozen left overs). But I'm back and ready to share – So how about a complete meal – made (almost) entirely on the grill?



And here's how you do it...

## What you need:

- 4 medium zucchini
- 2 large ears of corn
- 3-4 boneless pork loin chops
- 2 cups cooked noodles
- 3 cloves garlic
- $\frac{1}{2}$  cube of butter
- 1 Tablespoon capers
- garlic powder
- lemon pepper
- Old Bay seasoning

- Sea salt
- Olive oil

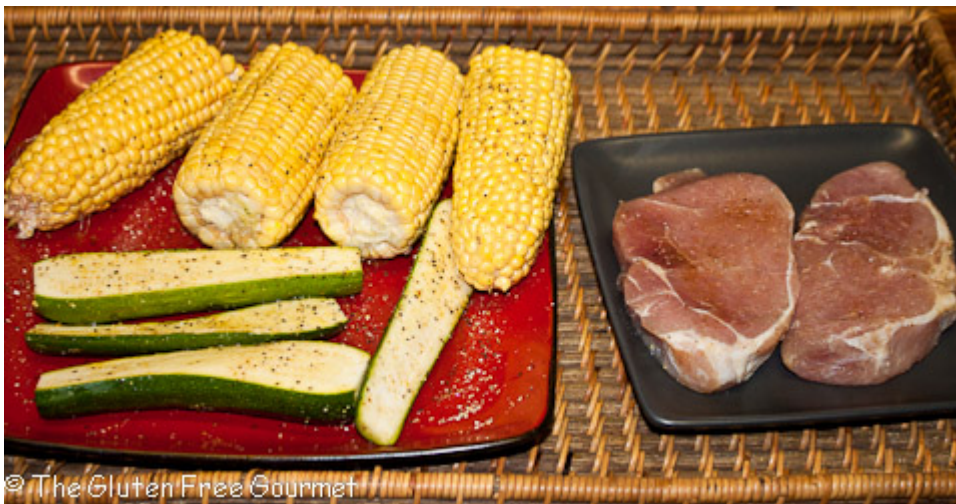
### **How to Do it:**

Break the ears of corn to make 4 pieces

Cut each zucchini in half lengthwise

Sprinkle the vegetables with olive oil on both sides

Lay out vegetables and pork chops. Sprinkle all with sea salt, old bay spice and lemon pepper. Sprinkle garlic powder on the chops.



Melt butter in a small saucepan and add all three cloves of garlic, crushed. Simmer on low until the butter starts to brown, then set aside.

Heat the grill on high then turn to medium-high. Add the pork chops and corn and cook about 5 minutes, then turn. When you turn, the chops add the zucchini. Continue cooking until the chops are cooked through and the vegetables are starting to soften.

Remove from the grill.



Heat the noodles and the butter. Add the capers to the butter

sauce and toss with the noodles.

Slice the pork chops and serve!





© The Lazy Gastronome

Serves 4