



SERVING UP

Savings!

weis

SERVES 4 for \$3
PER SERVING

Pork Chops with Black & White Salsa

KEY INGREDIENT SHOPPING LIST

- 1 lb. Swift Premium Boneless Center Cut Pork Chops, BIGGER DEAL! lb \$2.99
- 1 (15.5-ounce) can Weis Quality From the Field Black Beans88¢
- 1 (15.5-ounce) can Big Top Great Northern Beans.....89¢
- 1 (16-ounce) bottle Weis Quality White Vinegar.....99¢
- 1/2 lb fresh tomatoes..... lb \$1.50
- 1 fresh jalapeno pepper50¢
- 1 bulb fresh garlic.....50¢
- 1 bunch fresh cilantro.....\$1.99
- 1 fresh red onion\$1.49

PRICES EFFECTIVE 8-27-09 THROUGH 9-2-09

INSTRUCTIONS:

- Swift Premium Boneless Center Cut Pork Chops
- 1 (15.5-ounce) can Weis Quality From the Field Black Beans, drained and rinsed
- 1 (15.5-ounce) can Big Top Great Northern Beans, drained and rinsed
- 3 tbsp. Weis Quality White Vinegar
- 1 cup fresh tomatoes, diced
- 2 tbsp. fresh jalapeno pepper, chopped
- 2 fresh garlic cloves, minced
- 1/4 cup fresh cilantro, chopped
- 1/4 cup fresh red onion, finely chopped
- One tsp. Weis Quality Pure Olive Oil
- 1/2 tsp. salt
- 1/8 tsp. black pepper
- 1/2 tsp. sugar

In a medium bowl, toss together beans, tomatoes, cilantro, vinegar, onion, jalapeno, garlic and seasonings. Refrigerate for at least one hour. Brush skillet lightly with olive oil and heat over medium-high heat. Pan-broil pork chops, turning occasionally, until cooked to medium doneness, about 15 minutes total or until minimum internal temperature reaches 160°F. Remove chops and serve with black and white salsa.

Serving Suggestion: Serve with fresh corn on the cob.

Recipe and photo courtesy of The National Pork Board.

