

Grilled Orange Picante Pork Chops



Campbell's Kitchen

At a glance



Prep
5 min.



Total
1 hr. 20 min.



Serves
4

Marinate: 1 hr.

Grill: 15 min.

Here's a simple and delicious dinner idea. Marinating pork chops in picante sauce, garlic and orange juice before grilling, gives them fresh flavor with a little kick.

What You'll Need

3/4 cup Pace® Picante Sauce

1/4 cup orange juice

1/4 teaspoon garlic powder **or** 1 clove garlic, minced

4 boneless pork chops, 3/4-inch thick (about 1 pound)

How to Make It

- 1 Stir the picante sauce, orange juice and garlic powder in a shallow nonmetallic dish. Add the chops and turn to coat. Cover and refrigerate for 1 hour. Remove the chops from the picante sauce mixture.
- 2 Lightly oil the grill rack and heat the grill to medium. Grill the chops for 15 minutes or until they're cooked through, turning and brushing often with picante sauce mixture. Discard remaining picante sauce mixture.

Recipe Nutritional Information

Made With	Pace Picante Sauce
Calories	173
Total Fat	6g
Saturated Fat	2g
Cholesterol	54mg
Sodium	407mg
Total Carbohydrate	6g
Dietary Fiber	2g
Protein	22g
Vitamin A	3%DV
Vitamin C	5%DV
Calcium	2%DV
Iron	4%DV

Layered Tex-Mex Salad



At a glance



Prep
20 min.



Total
20 min.



Serves
8

Servings: 1 1/4 cups each

Lettuce, tomatoes, cucumber, red onion, avocado and olives are tossed in a creamy dressing with the flavor boost of Pace® Picante Sauce.

What You'll Need

- 1/2 cup Pace® Picante Sauce
- 1/2 cup mayonnaise
- 1/4 cup sour cream **or** plain yogurt
- 3 cups coarsely shredded lettuce
- 2 medium tomatoes, chopped (about 2 cups)
- 1 small cucumber, cut in half lengthwise and sliced (about 1 1/2 cups)
- 1 medium red onion, sliced
- 1 large avocado, peeled, pitted and thinly sliced (about 1 cup)
- 1/4 cup sliced pitted ripe olives

How to Make It

- 1 Stir the picante sauce, mayonnaise and sour cream in a small bowl.
- 2 Layer the lettuce, tomatoes, cucumber, onion and avocado in a large clear glass bowl. Spoon the picante sauce mixture over the top. Sprinkle with the olives. Serve immediately.

Recipe Nutritional Information

Made With	Pace Picante Sauce
Calories	170
Total Fat	16g
Saturated Fat	3g
Cholesterol	9mg
Sodium	264mg
Total Carbohydrate	8g
Dietary Fiber	3g
Protein	1g
Vitamin A	10%DV
Vitamin C	14%DV
Calcium	3%DV
Iron	3%DV