



**CHAIRMAN'S
RESERVE**



difficulty rating

serving size: 4 | **prep time:** 10 minutes | **cook time:** 10 minutes | **cut:** chop | **method:** grilled

Grilled Pork Chops, Grilled Radicchio and Butternut Ravioli With Fried Garlic and Parmesan Crisps

Pork chops are grilled to perfection then paired with zesty radicchio, rich butternut ravioli and parmesan crisps for added crunch.

INGREDIENTS:

- 8 Chairman's Reserve® pork chops
- 1 tablespoon olive oil
- 1 ½ teaspoons kosher salt
- ¾ teaspoon fresh cracked black pepper

GRILLED RADICCHIO:

- 2 radicchio heads
- 2 teaspoons lemon zest
- 1 teaspoon kosher salt
- ½ teaspoon fresh cracked black pepper
- ¼ teaspoon sugar
- 2 teaspoons olive oil
- 1 ½ teaspoons lemon juice

BUTTERNUT SQUASH RAVIOLI:

- 4 prepared butternut ravioli portions
- 1 tablespoon olive oil
- 2 garlic cloves, shaved
- ¾ teaspoon kosher salt
- ½ teaspoon fresh cracked black pepper
- ½ teaspoon chopped fresh savory

PARMESAN CRISPS:

- 2 oz Parmigiano Romano

DIRECTIONS:

1. Preheat the grill to high.
2. Pat pork chops dry; trim fat or connective tissue.
3. Rub chops with olive oil; season with salt and pepper.
4. Grill chops 4 minutes per side or until the internal temperature reaches 145°F.
5. Remove chops from grill; let rest 10 minutes before serving.
6. **For grilled radicchio:** Preheat the grill to high
7. Cut radicchio in quarters, lengthwise. Pat dry; place in medium mixing bowl.
8. Add lemon zest, salt, pepper, sugar, olive oil and lemon juice; toss to combine.
9. Grill radicchio 2 minutes per cut side; serve immediately.
10. **For butternut squash ravioli:** Fill a large saucepan with salted water; bring to a boil.
11. Add ravioli to boiling water; cook 1 to 2 minutes or until it floats. Drain ravioli; set aside.
12. In a large skillet over low heat, cook garlic for 2 to 3 minutes or until golden. Add ravioli, salt and pepper. Toss until hot.
13. Sprinkle with savory; serve immediately.
14. **For parmesan crisps:** Preheat the oven to 400°F.
15. Grate cheese with a medium-fine cheese grater.
16. Line an oven-safe baking pan with parchment paper; divide grated cheese into four portions on parchment.
17. Bake cheese for 3 to 5 minutes or until golden and lacey.
18. Remove crisps from the oven; cool and serve when needed.