

PERFECT PAIRINGS

Try this with stir-fried vegetables, **Roasted Sesame Green Beans** (page 272), or a side of **Vegetable Fried Brown Rice** (page 273).

skinnyscoop

When it comes to fruit, I always prefer fresh, but if you're pressed for time, you can use precut to make the salsa. Look for pineapple that is packed in pineapple juice; you can use the juice from the can to make the marinade.

the cornstarch mixture and cook until thickened, about 2 more minutes. Remove the pan from the heat and set aside to cool.

For the pineapple salsa: In a small bowl, combine the pineapple, jalapeño, red onion, and cilantro. Set aside.

Preheat a grill to medium-high (or preheat a grill pan over medium-high heat).

Remove the chops from the marinade, discarding the marinade. Oil the grill grates or spray a grill pan with oil. Grill the chops until no longer pink, 6 to 7 minutes per side. Spoon 1 tablespoon of the teriyaki sauce over each chop in the final 30 seconds of cooking time.

To serve, put a chop on each of 5 serving dishes and top each with $\frac{1}{3}$ cup pineapple salsa.