



Grilled Pork Chops with Bean Spinach Salad

Ingredients

- 1 tablespoon [Fustini's Tuscan Herb olive oil](#)
- 1 medium onion, chopped
- 2 garlic cloves, minced
- 1 can (15 ounces) cannellini beans, rinsed and drained
- 1 cup water-packed artichoke hearts, drained and chopped
- 1 tablespoon [Fustini's Sicilian Lemon balsamic](#)
- 1/4 cup dry white wine
- 1/4 cup chicken broth
- 4 8-oz bone-in pork loin chops
- 2 teaspoons [Fustini's Grilling Rub spice blend](#)
- 5 ounces fresh baby spinach

Directions

Step 1.

In a large skillet, heat oil over medium-high heat. Add onion; cook and stir until tender 4-5 minutes. Add garlic; cook 1 minute longer. Stir in beans, artichokes, vinegar, wine, broth, salt, paprika and pepper. Bring to a boil; reduce heat. Simmer until liquid is almost evaporated, 12-15 minutes.

Step 2.

Meanwhile, sprinkle chops with grilling seasoning. Grill pork chops over medium heat until a thermometer reads 145°, 6-8 minutes on each side. Let stand 5 minutes before serving.

Step 3.

Stir spinach into bean mixture; cook and stir until wilted, 2-3 minutes. Serve with pork.