

Garlic Lime Pork

4 boneless pork chops, butterfly cut, about 1/2-inch thick
3 limes, only juice (6 tablespoons)
3 large cloves garlic, minced
1/4 teaspoon salt, OR to taste
1/8 teaspoon black pepper, OR to taste
3 tablespoons olive oil
1/2 cup salsa ranch dressing, (such as Spicy Ranch Dressing)
 or, being flexible, 1/2 cup Ranch dressing mixed with
 a nice, store-bought salsa
1/2 cup Monterey Jack cheese, shredded (about 2 oz.)

Place the pork in a shallow dish, add the lime juice and garlic, turn several times to coat well. Cover with plastic wrap and refrigerate 30 minutes.

Sprinkle both sides of the pork evenly with the salt and pepper. Heat half of the oil in a large skillet over medium-high heat. Add two of the pork chops, cook 2 minutes to brown one side. Set aside on separate plate, browned side up. Repeat with remaining oil and pork chops. Turn pork chops, add the reserved pork chops, reduce heat to medium-low; cover and cook 7-8 minutes or until internal temperature on a thermometer reads 145 degrees Fahrenheit, followed by a 3-minute rest time.

Remove pork and set aside on separate plate. Add dressing to liquid in skillet, stir until completely blended. Place pork on top of sauce, sprinkle cheese evenly over pork, cover and cook 2 minutes to melt cheese.

