

# Pork Chops Ranchero

Servings : 4

Amount	Measure	Ingredient - Preparation Method
6		green new mexico chiles - roasted, peeled, stemmed, seeded and chopped
1/4	cup	lime juice
2	tablespoons	vegetable oil
1/4	cup	onion - chopped
2	cloves	garlic - minced
2	teaspoons	ground cumin
1	teaspoon	dried oregano
1/2	teaspoon	ground coriander
1/2	teaspoon	salt
4		thick cut pork chops

Combine all ingredients except pork in a bowl and mix well. Marinate pork for 4 hours to overnight.

Remove chops and grill.

Boil remaining marinade and serve with chops.