**Pork Loin Chops with Chimichurri and Charred Onion Ash-Dusted Roasted Potato**

**Serves 10**

**Product: Rack of Pork**

**Meal Course: Dinner**

**Dish Type: Entrée**

**Brands Offered: Farmland, Smithfield DURoC**

**Ingredients**

5 lbs. Roasted Fingerling Potatoes (recipe follows)

6 oz. Chimichurri Puree (recipe follows)

3 cups Charred Onion Ash (recipe follows)

10 6-oz. Pork Loin Chops

 Salt and pepper, to taste

RoastedFingerlingPotatoes

5 lbs. fingerling potatoes

3 oz. blended oil

1 Tbsp. kosher salt

1 Tbsp. ground pepper

ChimichurriPuree

1 cup parsley, tightly packed

1 cup oregano, tightly packed

¼ cup white wine vinegar

¼ cup blended oil

1 tsp. red chili flakes

2 cups baby spinach, tightly packed

1 Tbsp. kosher salt

1 tsp. xanthan gum

¼ cup ice

CharredOnionAsh

20 green onions, charred until black

1 qt. tapioca maltodextrin

2 oz. extra virgin olive oil

1 Tbsp. kosher salt

1 Tbsp. ground black pepper

**Preparation**

1. To prepare Roasted Fingerling Potatoes: Toss potatoes in blended oil, salt and pepper.
2. Roast in oven at 375°F for 30 minutes.
3. Remove from oven and let cool.
4. To prepare Chimichurri Puree: Combine all ingredients, except xantham gum and ice, in food processor; puree until smooth.
5. Add xanthan gum and ice while mixture is processing. Mix on high for 20 seconds and cool immediately.
6. To prepare Charred Onion Ash: Add charred onions, tapioca maltodextrin, salt, and pepper into food processor. Add olive oil slowly while pulsing until an ash texture is formed.
7. Season chops with salt and pepper.
8. Grill over medium heat on both sides until internal temperature reaches 145°F.
9. Remove from grill and let rest for 4 minutes to let juices re-distribute evenly.
10. Grill fingerling potatoes until crispy on the outside.
11. To serve, brush Chimichurri Puree on each plate, top with grilled potatoes, dust with Charred Onion Ash, grilled chop and additional dusting of Charred Onion Ash.