

GRILLED PORK CHOP CAPRESE

Always make an extra pork chop or two for a great, fast salad the next night.

2 entrée servings or 4 side servings

- 4-5 cups mixed greens
- Kosher salt, fresh ground pepper, crushed red pepper
- 1/2 lemon
- 12 ounces (3/4 pound) sliced fresh mozzarella
- 1 large, thick pork chop, grilled or fried or roasted-sliced thinly (or 1/2 pork tenderloin, sliced)
- 4 small-medium ripe tomatoes, sliced
- 12 large fresh basil leaves
- 2 tablespoons *each* good quality Balsamic vinegar and extra virgin olive oil

Toss greens with a generous pinch each of salt, pepper, and red pepper. Squeeze the half-lemon over all and toss again.

Spread out seasoned greens evenly on a large platter. In two lines or in a circle or oval, layer the mozzarella, pork, and tomatoes--needn't be perfectly even. Insert basil leaves within the layers at even intervals, tearing leaves if necessary.

Drizzle with vinegar and then oil. Sprinkle the layers with salt and pepper. Serve immediately. (Doesn't store well.)