



Korean Chili Pork Chops with Leek & Sesame Relish

Bold, savory, and packed with heat, these Korean Chili Pork Chops are grilled until juicy with a gentle char, then finished with a bright Leek & Sesame Relish for freshness and crunch. A sprinkle of fried shallots, garlic chips, and parsley adds the perfect crispy finish, making this dish feel vibrant and flavorful.

INGREDIENTS

For the Pork Chops

- 4 pork chops
- Korean Chili Seasoning (see recipe below)
- Leek & Sesame Relish (see recipe below)
- Fried shallots, for garnish
- Fried garlic chips, for garnish
- Fresh parsley, for garnish

For the Korean Chili Seasoning

- 2 tablespoons salt
- 1 teaspoon garlic powder
- 1 teaspoon Korean chili flakes (gochugaru)
- 1/4 teaspoon ginger
- 1/8 teaspoon coriander
- 1/8 teaspoon cumin

PORK CHOPS OVERVIEW

Prep Time: 15 minutes (plus 10 minutes resting)

Cook Time: 6 minutes

Servings: 4

SEASONING OVERVIEW

Prep Time: 5 minutes

Yield: Enough for 4 pork chops

INGREDIENTS

SEASONING OVERVIEW

Prep Time: 10 minutes
Yield: About 1 cup

For the Leek & Sesame Relish

- 1 cup finely chopped leeks
- 2 tablespoons chopped parsley
- 1 tablespoon roasted sesame seeds
- 1 tablespoon lemon juice
- 1 tablespoon roasted sesame oil
- 1/2 teaspoon salt

INSTRUCTIONS

Pork Chops

- **Season the Pork Chops**
 - Generously season both sides of the pork chops with the Korean Chili Seasoning.
 - Let them rest for 10 minutes.
- **Preheat the Wildfire Grill**
 - Set to medium-high heat and preheat while the pork chops rest.
- **Grill the Pork Chops**
 - Place the pork chops on the grill and cook for 3 minutes.
 - Flip and cook for another 3 minutes, until they develop gentle char marks.
- **Plate and Serve**
 - Remove from the Wildfire grill and plate.
 - Arrange dollops of Leek & Sesame Relish on top.
 - Sprinkle with fried shallots and fried garlic chips.
 - Garnish with fresh parsley and serve immediately.

Seasoning

- **Combine**
 - Add all ingredients to a small bowl.
- **Mix**
 - Stir until fully combined.
- **Use**
 - Apply generously to both sides of the pork chops before grilling.

Leek & Sesame Relish

- **Combine**
 - Add leeks, parsley, sesame seeds, lemon juice, sesame oil, and salt to a small bowl.
- **Mix**
 - Stir until fully combined.
- **Use**
 - Spoon dollops directly onto the plated pork chops.