

GRILLED VEAL CHOPS WITH POTATO-LEEK HASH

Total Recipe Time: 40 to 45 minutes

Ingredients:

4	8 oz. Veal loin or rib chops (cut 1 inch thick)
1-2 tbsp.	Vegetable oil
1½ lb.	Red-skinned potatoes (unpeeled, cut into ½-inch cubes)
2	Medium leeks (cut into ½-inch thick slices, separated into rings)
1 tbsp. & 1 tsp.	Chopped fresh thyme (divided)
1 tsp.	Garlic salt, divided
½ tsp.	Pepper

Instructions:

1. Heat 1 tablespoon oil in large nonstick skillet over medium heat until hot. Stir in potatoes, leeks, 1 tablespoon thyme and ½ teaspoon garlic salt. Cover and cook 12 to 16 minutes or until potatoes and leeks are tender and begin to brown, stirring occasionally. Remove cover and continue to cook 3 to 5 minutes or until potatoes begin to crisp, stirring occasionally and adding remaining 1 tablespoon oil to prevent sticking, if needed.
2. Meanwhile, combine remaining 1 teaspoon thyme, ½ teaspoon garlic salt and pepper; press evenly onto veal chops. Place chops on grid over medium, ash-covered coals. Grill, uncovered, 15 to 17 minutes to medium (160°F) doneness, turning occasionally.
3. Serve chops with potato mixture.