**PORK PASQUETTA**

1 boneless Rib Eye Pork Chop or pork tenderloin

¼ cup first cold pressed olive oil
2 tablespoons fresh lemon juice
1 tsp lemon zest
1 Tbsp fresh oregano finely chopped

1 Tbsp fresh mint finely chopped

1 Tsp. Fresh rosemary finely chopped
3 Tbsp minced garlic finely chopped
1/4 tsp salt
1/2 tsp freshly ground black pepper

1 tsp. Crushed red pepper flakes

Put everything but the pork into a mixing bowl and mix thoroughly.

Add the pork and mix around to cover completely.

Let the pork soak up all those flavors for about 30 minutes then remove, toss the marinade and broil or pan sear the pork for 4 or 5 minutes per side or until internal temp reaches 155.