

Spicy Tomato Pork Chops in Tomato Sauce

Preparation time: 30 min

Difficulty: Easy

Ingredients

- Chili powder: 2 tsp
- Crushed red pepper flakes: 1/2 tsp
- Dried oregano: 1 tsp
- Large onion, chopped: 1
- Olive Oil: 1 tbsp
- Pomì Chopped Tomatoes: 1 box (26.46)
- Pork loin chops: 4 (5 oz each)
- Sugar: 1/2 tsp
- Water: 1/4 cup
- Worcestershire sauce: 1sp



Preparation

Directions:

1. In a large skillet, heat oil over medium heat. Brown pork chops on both sides. Remove; keep warm.
2. In the same skillet, cook and stir onion until tender. Stir in remaining ingredients.
3. Return pork to skillet. Bring to a boil. Reduce heat; simmer, covered, 15-20 minutes or until tender.
4. Let stand 5 minutes before serving. Serve with sauce.

For this recipe we used:

None 26.46 oz

