



Spicy Tomato Pork Chops in Tomato Sauce



Time: 30 min.

Difficulty: Easy

Ingredients

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- Chopped Tomatoes 26.6oz 1 26.46 oz Pomi Chopped Tomatoes
- Chili powder 2 tsp
- Crushed red pepper flakes 1/2 tsp
- Dried oregano 1 tsp
- Large onion, chopped 1
- Olive Oil 1 tbsp
- Pomi Chopped Tomatoes 1 box (26.46)
- Pork loin chops 4 (5 oz each)
- Sugar 1/2 tsp
- Water 1/4 cup
- Worcestershire sauce 1sp

For this recipe we used:



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.