

Idiot's Kitchen Recipe - Pork Chops with Tomatoes & Sage



Recipe from www.idiotskitchen.com – adapted from Marcella Hazan

Ingredients:

2 large, thick bone-in pork chops (at least ½ to 1 inch thick)
flour
salt & pepper
olive oil
fresh or dried leaf sage
1 (14.5 oz) can diced tomatoes

Season chops with salt and pepper.

Lightly coat pork chops in flour.

Add olive oil to lightly coat the bottom of a large skillet.

Brown chops on both sides in large skillet. (I use non-stick.)

Add chopped fresh sage or 2 Tablespoons dried sage to pan.

Add canned tomatoes with their juices to the pan. Add a little water if more juice is needed.

Cover and Simmer for one hour over medium-low heat until sauce is thick and bubbly and chops are tender.

If sauce is too thin at the end of cooking time, remove chops and boil sauce slightly to reduce.

Serve with Couscous and Green Beans with Caramelized Shallots.