

Pork Chops Marinara



PREPARATION TIME

5 minutes



COOKING TIME

30 minutes



PERFECT PARTNER

fettuccine



You can save a bundle of money and time by tripling the quantity of this marinara sauce in steps 2 and 3. Then, freeze the leftover sauce for future use with your favorite pasta or chicken.

SHOPPING LIST

- pork chops • tomatoes
- fennel seeds

ON HAND

- salt • oil • olive oil • garlic
- dried parsley • dried basil
- sugar

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INGREDIENTS

- 1 tablespoon vegetable oil
- 4 bone-in pork chops, about 1 inch thick
- 1/2 teaspoon salt
- 1 (28-ounce) can whole tomatoes
- 1/3 cup olive oil
- 3 cloves garlic, halved
- 1 teaspoon sugar
- 1/2 teaspoon fennel seeds
- 1 tablespoon dried basil
- 1 tablespoon dried parsley

SERVES 4

COOK'IN
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• If you are in a hurry, you can save 5 minutes of cooking time by using boneless pork chops.

Make Ahead

Prepare the sauce up to 4 hours ahead. Refrigerate until ready to heat and serve with pork chops.

VARIATION

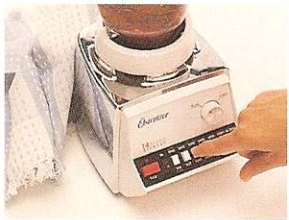
For another night of the week, use turkey thighs in this recipe instead of pork chops.

1 Heat oil in a large skillet over medium-high heat. Season pork chops with salt. Cook for 2 minutes on each side. Reduce heat to low. Cook, covered, for 5 minutes longer. Remove pork chops from skillet.



2 Add tomatoes with liquid, oil, garlic, sugar, fennel, basil and parsley to skillet; cook over medium-high heat, stirring. Reduce heat to medium; cook until sauce is thickened, about 15 minutes.

3 Pour sauce into a blender or food processor. Process briefly to break up tomato chunks.



4 Return sauce to skillet; add pork chops. Heat until pork is warmed through, about 5 minutes.