

Fast & Fabulous: Provençal Pork Chops & a Red Côtes du Rhône!

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Author: Stephanie Miskew | The Glamorous Gourmet

Makes: 4 servings

Pair this delightful dish with a bold red wine from France's Rhone Valley or Provence!

Ingredients

- 4 Tbsp. good olive oil
- 4 1-inch thick, boneless, center cut pork chops
- 1 yellow onion, thinly sliced
- 1 28-ounce can diced tomatoes
- 2 teaspoons Herbes de Provence
- 1/4 teaspoon red pepper flakes or to taste
- 1/4 cup dry red wine
- 1 small plum tomato, sliced
- 1 Tablespoon chopped fresh Italian parsley
- Kosher salt & freshly ground black pepper

Instructions

1. Heat the olive oil in a large skillet over med-hi heat. Pat the chops dry and season both sides with Kosher salt and freshly ground black pepper. Once the oil in the skillet is hot, add the chops to the pan and cook for 3 minutes on each side until golden brown. Transfer the chops to a plate and tent with foil to keep warm.
2. Add the sliced onion to the same pan and sauté over medium heat until softened, approximately 5-7 minutes. Add canned tomatoes with their juices, red wine, Herbes de Provence and red pepper flakes to the pan and stir well to combine. Cover the pan and simmer gently until the flavors have melded and the juice has thickened slightly about 20-25 minutes, stirring occasionally.
3. Heat broiler. Place browned pork chops on a baking sheet or broiler pan and top each chop with a slice of the plum tomato. Sprinkle the chops with additional salt, pepper and Herbes de Provence and broil until the tomatoes are slightly charred and the chops become golden brown and crispy on top, approximately 5-7 minutes.
4. Return the broiled, tomato-topped pork chops and any accumulated juices to the pan, nestling the chops into the tomato mixture. Simmer until the chops are heated through, about 5-10 minutes. Season to taste with salt and pepper and garnish with chopped parsley before serving.