

Spanish Pork Chops

Recipe By JASMIN QUEEN

SERVES: 4



INGREDIENTS:

- ☐ 4 pork chops
- ☐ 2 tbsp olive oil
- ☐ 1 tbsp garlic powder
- ☐ 1 tbsp onion powder
- ☐ 1 (14 oz) chorizo, diced
- ☐ 1 onion, sliced
- ☐ 1 red bell pepper, sliced
- ☐ 1 green bell pepper, sliced
- ☐ 1 tbsp garlic, minced
- ☐ 2 (10 oz) cans diced tomatoes
- ☐ 1 (15 oz) can pinto beans, drained
- ☐ 1 (15 oz) can black beans, drained
- ☐ 2 tsp smoked paprika
- ☐ ½ tsp red pepper flakes
- ☐ instant Spanish rice
- ☐ parsley, for garnish
- ☐ salt and pepper, to taste

DIRECTIONS:

- ☐ 1. Place the pork chops on a large cutting board, pat them dry, and season them with garlic powder, onion powder, salt, and pepper.
- ☐ 2. In a large skilled, warm the olive oil, then add the pork chops and cook for 3-4 minutes per side until browned and partially cooked through. Then transfer them to a plate and set aside.
- ☐ 3. In the same pan, add the diced chorizo and cook for 2 minutes. Then add the onions and the sliced bell peppers and cook for 3 minutes, until tender.
- ☐ 4. Add the garlic, smoked paprika, red pepper flakes, and a pinch of salt to the pan and cook for an additional minute.
- ☐ 5. Pour in the diced tomatoes and stir to combine with the vegetable mixture. Then add the beans and stir again to combine with the tomato sauce. Reduce heat and simmer for 5 minutes.
- ☐ 6. Once the sauce has simmered, place the pork chops back in the pan and cook for an additional 5 minutes.
- ☐ 7. Garnish with parsley and serve over a bed of Spanish rice.

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