



## *Pork Chops & Peppers Skillet*

6 boneless pork chops

3/4 cup beef broth

1/2 cup red wine vinegar

4 cloves garlic, minced

1 red bell pepper, sliced

1 green bell pepper, sliced

1 yellow onion, sliced

2 Tbsp. tomato paste

2 Tbsp. extra virgin olive oil

1/2 tsp. dried basil

1/2 tsp. dried oregano

1/4 tsp. red pepper flakes (opt.)

salt and pepper, to taste

Heat olive oil in large skillet over high heat; brown (seasoned) pork chops on all sides. Transfer pork chops to a plate.

Lower heat to medium-high. Add peppers and onions to skillet; cook for 6-8 minutes, or until softened; add garlic, cook for 1 minute or until fragrant; stir in tomato paste, basil, oregano and red pepper flakes; cook for 1-2 minutes.

Pour in vinegar and bring to a boil; deglaze the pan, then pour in beef broth and cook for 3-5 minutes.

Return pork to skillet, lower heat to medium; cook for 10-15 minutes, flipping pork over halfway, until fully cooked through.

Serve with mashed potatoes or veggies, drizzling sauce over everything for added flavor.