

30-Minute Meal

BJ's natural pork loin cooks up fast and is from animals raised in the USA with no antibiotics or growth stimulants, ever.

PORK CHOPS WITH CHILI-TOMATO SAUCE



Makes: 4 Servings Prep Time: 10 min. Cook Time: 20 min.

What You Need

Cut 4, 1" chops from **Good Nature™ All-Natural Boneless Pork Loin**

1 tsp. **Salt**, divided

¼ tsp. **Ground Black Pepper**

1 Tbsp. **Bertolli® Pure Olive Oil**

2 **Red and/or Green Bell Peppers**, coarsely chopped

1 medium **Yellow Onion**, chopped

1¼ cups **Ragú® Old World Style® Traditional Pasta Sauce**

½ cup water

1 Tbsp. **McCormick® Chili Powder**

2 tsp. **Cholula® Hot Sauce Original** (optional)

Make It

1. Season chops with ½ tsp. of salt and black pepper and place in cold 12" nonstick skillet. Brown chops on both sides over medium-high heat; remove to platter.
2. Heat olive oil in skillet over medium heat. Add peppers and onion, then sauté, stirring occasionally, for 2 to 3 minutes or until onion is translucent.
3. Stir in Ragú® Old World Style® Traditional Pasta Sauce, water, chili powder, hot sauce (if using) and remaining salt. Raise heat to medium-high and bring to a boil.
4. Reduce heat to low and return chops to skillet, turning to coat.
5. Cover skillet and simmer 8 minutes or until center of chops registers 145° on instant-read thermometer. Remove from heat and let rest 3 minutes.

Your BJ's Butcher will happily cut your pork loin into chops free of charge — just ask!



Please use safe handling and cooking procedures when preparing any food. To avoid foodborne illness, the USDA and FDA recommend thoroughly cooking meat, eggs, shellfish, poultry and fish to minimum internal temperatures as measured with a food thermometer. More information is available at www.fightbac.org.