

# Swiss-Style Pork Chops

Total time: 45 minutes

## Ingredients:

- 2 – 3 boneless pork chops, (12oz, 360gr total weight)
- 2 tsp olive oil
- 1/2 red bell pepper, roughly chopped
- 1 onion, roughly chopped
- 1 rib celery, roughly chopped
- 2 cloves garlic, minced
- 1 tsp paprika
- 1 3/4 cups (15oz, 450gr) tomatoes, roughly chopped, with juice
- 1 tbs Worcestershire sauce



1. Heat oil in a heavy skillet with a tight-fitting lid. Add chops and brown on both sides, about 6 minutes total.
2. Move chops to one side (stack them up) and add vegetables to pan. Sauté, stirring, for 1 – 2 minutes, just to soften slightly.
3. Arrange chops on vegetables.
4. Add tomatoes, their juices, paprika and Worcestershire sauce to the pan.
5. Bring to a boil, cover, reduce heat and simmer 35 minutes.
6. Uncover, cook down a bit if you like, and serve.