

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Bubbie's PORK CHOPS WITH DICED TOMATOES

Tender, Juicy & Full of Flavor!

Juicy, flavorful pork chops simmered in a savory garlic, onion, and tomato sauce — a comforting, homestyle meal the whole family will love!

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 MIN	30–40 MIN	50 MIN	4

INGREDIENTS

- 4 bone-in pork chops (about 1 inch thick)
- 2 tbsp olive oil
- 3 cloves garlic, minced
- 1 small onion, chopped
- 1 (14.5 oz) can diced tomatoes (with juices)
- 1 tsp dried oregano
- 1 tsp dried basil
- ½ tsp salt (or to taste)
- ½ tsp black pepper (or to taste)



INSTRUCTIONS

1. Season the pork chops with salt, pepper, oregano, and basil.
2. Heat olive oil in a large skillet over medium-high heat.
3. Add pork chops and sear 3–4 minutes per side, until golden brown. Remove and set aside.
4. In the same skillet, add onion and garlic. Sauté for 2–3 minutes, until softened.
5. Add diced tomatoes (with juices) and stir to combine.
6. Return pork chops to the skillet, nestling them in the tomato mixture.
7. Reduce heat to low, cover, and simmer for 20–25 minutes, or until pork chops are cooked through (internal temperature of 145°F).
8. Sprinkle with fresh parsley before serving.

BUBBIE'S TIPS

- Use bone-in chops for the best flavor and tenderness.
- Let the chops sear well — it locks in the juicy flavor.
- For a thicker sauce, simmer uncovered for the last 5–10 minutes.
- Fresh parsley at the end adds brightness and color.

SERVING IDEAS

- Serve over mashed potatoes, rice, or buttered noodles.
- Pair with a crisp green salad or steamed vegetables.
- Crusty bread is perfect for soaking up the delicious tomato sauce!

SIMPLE INGREDIENTS | BOLD FLAVORS | EASY RECIPES | MADE WITH LOVE | FAMILY FAVORITES

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