



## Braised Pork Chops in Tomato Sauce



This recipe calls for:

### Tomato, Garlic & Onion Sauce

Prep time

**8 minutes**

Cook time

**16 minutes**

Servings

**4**

### Ingredients

- 4 bone-in pork chops or boneless, 1 inch thick
- 1 tsp. chopped fresh thyme
- 1 tsp. fresh rosemary leaves
- 1 Tbsp. olive oil
- 1/2 cup finely chopped shallots
- 2 cloves garlic, chopped
- 1 Tbsp. white wine vinegar
- 1 jar RAGÚ® Tomato Garlic & Onion Sauce

## **Instructions**

1. Season chops, if desired, with salt and pepper. Combine herbs in small bowl, then rub on chops. Heat olive oil in 12-inch skillet over medium-high heat and brown chops. Remove chops from skillet; set aside.
2. Stir shallots and garlic into same skillet and cook over medium-high heat, stirring occasionally, 1 minute or until shallots are tender. Stir in vinegar, scraping up any browned bits from bottom of skillet. Stir in sauce and bring to a boil. Reduce heat to low. Return chops and juices to skillet and simmer covered, turning chops once, 8 minutes or until chops are done.