



## Tuscany Pork Chops



This recipe calls for:

### **Tomato, Garlic & Onion Sauce**

Prep time

**15 minutes**

Cook time

**25 minutes**

Servings

**4**

### **Ingredients**

- 1 Tbsp. olive oil
- 4 boneless pork chops, 3/4 inch thick
- 1 large sweet onion, thinly sliced
- 1 clove garlic
- 1/4 cup balsamic vinegar
- 1 jar RAGÚ® Tomato Garlic & Onion Sauce
- 1/2 cup chicken broth
- 1/4 cup chopped oil-cured olives

## **Instructions**

1. Heat olive oil in 12-inch nonstick skillet over medium-high heat and brown chops; remove and set aside.
2. Add onions to same skillet and cook, stirring occasionally, 3 minutes. Add garlic and cook 30 seconds. Stir in vinegar, scraping up any brown bits from bottom of skillet. Add sauce and broth. Bring to a boil over high heat.
3. Reduce heat to low, then return chops to skillet. Simmer covered, stirring sauce occasionally, 15 minutes or until chops are done.
4. Sprinkle with olives and garnish, if desired, with chopped fresh parsley.