

Creole Pork Chops

Ingredients

- 1 Tbsp olive oil
- 2 center-cut loin pork chops
- 1 Tbsp flour
- Seasoned salt
- ½ cup chicken broth
- ¼ cup chopped red bell pepper
- ¼ cup chopped onion
- ¼ cup thinly sliced green onion tops
- ¼ cup chopped celery
- ¼ tsp dried oregano
- 1 garlic clove minced
- dash pepper sauce (Tabasco Chipotle works well)
- salt and pepper to taste
- bay leaf



Preparation

1. Heat the oil in a heavy skillet over medium heat
2. Sprinkle both sides of the pork chops with seasoned salt and dredge in the flour
3. Brown the chops on both sides
4. Add onion, bell pepper, green onion, celery, and garlic and sauté about 1 minute
5. Pour in the broth and add the remaining ingredients
6. Cover and simmer until pork is cooked through, about 15-20 minutes
7. Remove bay leaf before serving