

## *Idiot's Kitchen Recipe – Pork Chops with Tomatoes & Sage*

Recipe from [idiotskitchen.com](http://idiotskitchen.com) – Adapted from Marcella Hazan



### Ingredients:

2 – 1½ inch thick, bone in, center cut pork chops  
1/3 cup flour (GF flour is fine)  
2-3 Tablespoons olive oil  
6-8 Fresh sage leaves  
1 (14 oz.) can of diced tomatoes (fire roasted recommended)  
Salt & Pepper

Season the chops with salt & pepper and dredge them lightly with flour. Shake off any excess flour.

Heat 2-3 Tablespoons of olive oil in a large skillet over medium high heat. Add the pork chops and brown on both sides. When you turn the chops to the second side, add 6-8 large sage leaves to the pan. (You can chop the leaves or leave them whole.)

When both sides are golden brown, add 1 (14 oz.) can of diced tomatoes. Bring the sauce to a boil, turn the heat down to low, and simmer with the lid ajar for 1 hour.

Serve the pork chops with the tomatoes & sage spooned over the top.

Excellent with couscous, garlic mashed potatoes, or risotto.

Serves 2 but is easily doubled. Great leftover too.