

# Italian Skillet Pork Chops

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*A simple dinner that can be prepared in minutes, this Skillet Pork Chop dinner is bursting with flavor. A simple Italian-inspired sauce is cooked alongside tender pork chops and served atop a pile of tender ziti pasta for a hearty, filling and savory meal any time.*

## Ingredients:

4 Tbsp olive oil  
6 bone-in pork chops, ¾-inch thick  
3 cloves garlic, minced  
1 medium onion, chopped  
1 lb mushrooms, chopped  
1 (24 oz) jar fresh Italian pasta sauce  
4 c. ziti pasta, cooked and drained

## Directions:

1. Heat 1 Tbsp oil in 12-inch skillet over medium-high heat. Add pork chops and cook until they are browned on both sides. Remove from skillet and set aside.
2. Heat 3 Tbsp olive oil in large skillet over medium heat. Add garlic and onion, and saute until aromatic and tender. Add mushrooms, and saute until soft and brown, approximately 5 minutes.
3. Add sauce to skillet and bring to a simmer. Reduce heat to low. Return pork chops to pan, cover, and cook for 10-12 minutes or until pork is cooked through.
4. Serve pork chops and sauce with pasta, topped with fresh cheese if desired.

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