

Ms. Pat's Smothered Pork Chops



Preparation time: 20 min



Total time: 2 hrs



Servings: 4-5

INGREDIENTS:

- 4-5 center cut or breakfast thin pork chops
- 3-4 cups cooked rice
- Pat N da Pot Cajun Seasoning
- 3 tbsp olive oil/cooking oil
- 1 med. onion (diced)
- 1 med. green pepper (diced)
- 2 stalks celery (diced)
- 3-4 garlic cloves (minced)
- ¼ cup fresh parsley (chopped)
- ½ bunch green onions (chopped)

****For extra tips**, refer to my youtube video - **Pat's Smothered Pork Chops**



DIRECTIONS:

Pat the pork dry with paper towels. Season generously on both sides with your Pat N da Pot Cajun seasoning. Once meat is all seasoned, add olive oil to your pot and heat until hot.

Once oil is hot, add the meat, fry down until dark brown on both sides and meat starts sticking to the bottom of the pot and forming a crust. Once the pork chops are nicely browned on both sides, remove from the pot and set aside.

In the same pot, add all vegetables, reserving a handful of green onions for garnishing later. Saute all vegetables until softened (translucent). Add the meat back to the pot and fry down again until it forms a crust at the bottom of the pot.

At this point, slowly add a little water while scraping the bottom of the pot; this will lift up the gravy. Keep scraping and adding water until you reach your desired amount of gravy. Add a bit more Pat N da Pot seasoning if desired. Cover and simmer over low heat until the pork chops are tender, about 45 minutes to 1 hour depending on thickness. Stir every 10 minutes.

Serve over rice or mashed potatoes and garnish with green onions.
Ca C'est Bon Sha!