

Creole-Style Pork Chop Jambalaya

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INGREDIENTS

- 2 tablespoons cooking oil, divided
- 4 to 6 bone-in 1/2 inch pork chops
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly cracked black pepper
- 1/4 teaspoon Creole/Cajun seasoning
- 1- 1/2 cups chopped onion
- 1/2 cup chopped green bell pepper
- 1/4 cup chopped celery
- 1/8 cup minced garlic
- 32 ounce salted chicken stock/broth
- 1 (14.5 ounce) can diced tomatoes with green chilies, drained
- 1 (8-ounce) can tomato sauce
- 3 cups long grain rice
- 1 teaspoon kosher salt
- 1/2 cup sliced green onions
- 1/8 cup chopped fresh parsley
- Hot pepper sauce, for the table

INSTRUCTIONS

1. Season chops on both sides with salt, pepper and Creole or Cajun seasoning.
2. Heat one tablespoon oil over medium high heat in lidded Dutch oven. Brown chops quickly in hot oil, in batches, on both sides and transfer to plate.
3. Add onion, bell pepper and celery to pot and cook for 5 minutes. Add garlic and cook another minute.
4. Add a splash of the chicken stock/broth, and scrape up any browned bits remaining on the bottom of pot.
5. Add remaining stock, diced tomatoes and tomato sauce; bring to a boil.
6. Stir in rice, salt, green onion and parsley; return to a boil, reduce heat to low simmer and tuck in pork chops.
7. Cover and cook over medium low, without stirring or lifting the lid, for about 45 minutes or until rice is fully tender.
8. Remove from heat and allow to sit covered 10 minutes, fluffing before serving.
9. Taste and adjust seasonings as needed. Offer hot sauce at the table.

NOTES

May also add in andouille sausage. If you use a variety pack of pork chops, you'll probably have a variation in thickness. Place larger ones around the outside edges and the smaller, thinner ones in the center.

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