



ITALIAN PORK CHOPS WITH CAPERS AND TOMATOES

A bold Neapolitan puttanesca sauce can liven up more than just spaghetti. Spice up skillet-roasted pork chops for a flavorful holiday meal.

**PAIR WITH VIANSA ALTURA
COLLECTION ZINFANDEL**

VIANSA
VIGNETI DI FAMIGLIA



ITALIAN PORK CHOPS WITH CAPERS AND TOMATOES

2, 5–6-oz. bone-in pork chops

1 tsp. kosher salt,

black pepper

1 tsp. dried oregano

2 tbsp. extra-virgin olive oil, divided

1 red bell pepper, chopped

1 small onion, chopped

2 garlic cloves, smashed

1 Tbsp. tomato paste

$\frac{3}{4}$ cup red wine

1, 28-oz. can diced tomatoes

1 tbsp. drained capers

4 sprigs fresh oregano*

Baguette

*Note: If you can't find fresh oregano you can use 2
tbsp dried oregano instead.*

1. Pat pork chops dry with paper towels. Season on both sides with salt, pepper and dried oregano.

2. Heat 1 tablespoon oil in a skillet over medium-high. Cook pork chops, undisturbed, until just starting to brown, about 3 minutes per side. Transfer to a plate.

3. Reduce heat to medium and add remaining 1 tablespoon oil to the pan. Cook bell pepper, onion, and garlic, stirring often with a wooden spoon, until onion is softened and golden, about 4 minutes. Add tomato paste and cook, stirring often, until vegetables are coated and paste is darkened slightly, about 1 minute. Add wine, scraping up any browned bits. Reduce heat to medium-low and simmer gently until wine is reduced by a little more than half, about 5 minutes.

4. Mix in diced tomatoes, capers, fresh oregano (or sub dried), and remaining 1 teaspoon kosher salt and cook, stirring occasionally to prevent sticking, until sauce is slightly thickened, 18–22 minutes.

5. Nestle pork chops into sauce and add any juices that have collected on the plate. Spoon a bit of sauce over pork and simmer gently until meat is cooked through, about 6–8 minutes.

6. Divide chops and sauce between plates. Top with oregano and serve with bread.

Serves 4 • Pair with Altura Collection Zinfandel

Cook Time 45 Minutes

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