

SPANISH PORK CHOPS

Ingredients:

2 tbsp. cooking oil
6 pork chops (1/2 inch thick)
1 c. onion, chopped
3/4 c. celery, chopped
1/2 c. green pepper, chopped
1 c. uncooked rice
1 (16 oz.) can whole tomatoes, diced (including liquid)
1 tbsp. brown sugar
1 tsp. salt
1 c. beef broth
1 (8 oz.) tomato sauce
1/2 tsp. Worcestershire sauce



Directions:

Brown chops in oil. Remove and set aside. Sauté onion, celery and green pepper until tender. Stir in remaining ingredients. Place mixture in 9 x 13 inch baking dish. Top with chops. Cover and bake until chops are tender (45 to 60 minutes) in 325°F oven.

Serves:6