



# Local Rhoots

LOCAL. SUSTAINABLE. MEALS.

## Pork Chops & Puttanesca with Jasmin Rice

### Ingredients

LAN-ROC Pork Chops

Puttanesca Sauce

Tomatoes, Olives, Chicken Stock,  
Garlic, Olive Oil, Artichoke HEarts,  
Capers, Red Pepper Flakes, Salt,  
Pepper

Produce

Parsley  
Spinach

Grocery

Jasmin Rice

### Directions

Measure rice and pour into a pot. Add twice that amount in water to the pan. Set on the stove, bring to a boil, reduce to a low simmer, cover and cook for 20 minutes. Remove from heat and leave covered for 10 minutes.

Pour puttanesca sauce into a large pot and place pork chops in the sauce. Heat over medium heat until the sauce begins to simmer. Cover and cook for 5 minutes to heat chops through.

To serve, pile plates with Jasmin rice, fresh spinach, top with a pork chop, heap on the sauce and top with roughly chopped parsley.