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Ingredients

- 1 tablespoon Vegetable oil
- 4 Pork chops, cut 1-inch thick
- 1 Small eggplant, peeled and diced (about 2.5 cups)
- 1/4 cup Finely chopped onion
- 1/4 cup Chopped celery
- 1 teaspoon Minced garlic
- 1/2 cup **Heinz® Tomato Ketchup**
- 1/4 cup Water
- 1/4 cup Sliced ripe olives
- 1 tablespoon Drained capers
- 1/4 teaspoon Salt
- 1/4 teaspoon Dried oregano leaves, crushed
- 1/4 teaspoon Dried basil leaves, crushed
- 1/4 teaspoon Pepper

Pork Chops Provencal-Style

Prep Time: 15 mins

Cook Time: 35 mins

Serves: 4

Preparation

1. Heat oil in a large skillet. Quickly brown chops in oil; remove. Drain drippings, reserving 2 teaspoons in skillet.
2. Add eggplant, onion, celery and garlic in reserved drippings and cook until tender. Stir in Ketchup and remaining ingredients.
3. Cover; simmer 10 minutes. Return chops to skillet; simmer, covered, 15 minutes, turning chops once.

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