



P&P – Peas and Pork Chops

NIBBLEDISH CONTRIBUTOR

Ingredients

200 gr. chopped pork meat
300 gr. frozen peas
2 fresh mature tomatoes, piled and sliced
1 large carrot, sliced
1 medium red onion
black paper
fresh parsley, chopped
1/2 cube vegetable broth, dissolved into 200 ml warm water
extra virgin olive oil

Instructions

Fill the bottom of a deep, large saucepan with the olive oil. Slice the onion into julien, set aside. Heat the oil over medium-high heat and add the pork chops. Fry until the meat change it's color, add the onion and the carrot. Keep frying, stirring occasionally until the onion is soft. At this point add the frozen peas, the tomatoes, the parsley and the black paper. Stir well and add the vegetable broth. Reduce the heat at low, cover and cook, stirring occasionally until the broth evaporates. Serve worm.