



Country Chops & Cabbage

INGREDIENTS:

- fc 2 tbsp flour
- fc 1 tsp seasoned salt
- fc 1/4 tsp pepper
 - 4 center-cut pork chops, trimmed
 - 1 tsp garlic, minced
- fc 1 tbsp olive oil
- fc 1 (14.5 oz) can whole peeled tomatoes
 - 3 cups cabbage, coarsely chopped
 - 2 small onions, cut in wedges
 - 1 tsp dried thyme



INSTRUCTIONS:

In a resealable plastic bag, combine flour, salt, and pepper; add chops, one at a time, shaking to coat. In a large skillet brown chops with garlic and oil; remove from pan. Add whole peeled tomatoes, cabbage, onions and thyme; top with chops. Cover; cook over medium heat for 15 minutes or until chops are tender, stirring occasionally.