

# Baked Pork Chops with Tapenade and Tomato Topping



Prep 10 minutes

Cook 1¼ hours

Serves 4

3 tbsp **Essential Cuisine Olive Pesto**

¾ cup soft white breadcrumbs

finely zested rind of 1 lemon

4 sun-dried tomatoes, very finely chopped

400g canned diced tomatoes in juice

½ cup white wine or water

1 tsp garlic salt

2 large tomatoes, sliced in thin rounds

1 red capsicum, cut into chunks

1 tsp salt and several grinds black pepper

4 lean pork loin chops

# Baked Pork Chops with Tapenade and Tomato Topping and Tomato Topping

*The yummy topping on these tender pork chops also works well as a topping for chicken or fish. Make it in bulk and store in the freezer for easy anytime use.*

**To prepare topping:** Preheat oven to 180°C.

Prepare topping by placing **Essential Cuisine Olive Pesto** in a small mixing bowl with breadcrumbs, lemon zest and sun-dried tomatoes. Mix with a fork to evenly combine.

**To prepare pork:** Mix canned tomatoes with wine or water and garlic salt and pour in the base of a dish large enough to hold the pork chops in a single layer. Arrange sliced tomatoes on top and scatter over chopped peppers. Season with salt and pepper. Place chops on top.

Mound the stuffing on top of each chop. Cover dish with tinfoil and bake for 1 hour. Uncover and cook a further 10-15 minutes or until top is crispy and golden. Accompany with a kumara and potato mash or soft polenta, and lightly cooked greens.

