



Pork Chops Provencal

Serves: 4-6

- 4-6 Pork loin chops
 - 1 onion, finely chopped
 - 227g can chopped tomatoes
 - 2tbsp white wine
 - 1tbsp tomato puree
 - 1tsp paprika
 - 1tsp dried mixed herbs
 - 1tsp oil
1. Mix all ingredients for the sauce in a bowl.
 2. Brush the chops with the sauce before and during cooking.
 3. Grill or barbeque for 8-10 minutes, turning half way through.
 4. Heat any remaining sauce in a saucepan and serve with the chops.
 5. Serve with crusty bread and salad.