

Pork Chops with Roasted Red Pepper Bruschetta

Cooking Instructions

This dish has 2 parts: Chops and Roasted Red Pepper Bruschetta.

QuickThaw: QuickThaw chops by submerging the well-sealed bag in water for 10–15 minutes.

Pork Chops Cooking Method – Choose One:

Stovetop: In a lightly greased skillet over medium-high heat, add chops and sauté approximately 2 minutes on each side, until lightly browned. Remove chops and set aside. Pour bruschetta into skillet and add 3 tablespoons water. Place chops back in skillet, lower heat, cover, and simmer 10–15 minutes, until internal temp reaches 160°F. Top chops with bruschetta.

Grill: Grill chops. In a saucepan, simmer bruschetta with 3 tablespoons water until slightly reduced. Top chops with bruschetta.

Internal temp: 160°F.

Serving Suggestions: Serve over polenta with sautéed green beans. Zinfandel.

Please Note: Cooking times are estimates and vary based on your actual stovetop, grill, pan, equipment, item thickness, and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.



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