

Black Beans and Pork Chops



Rated: ★★★★★

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Prep Time: 5 Minutes
Cook Time: 25 Minutes

Ready In: 30 Minutes
Servings: 4

"Six ingredients - pork chops, black beans, salsa, cilantro, black pepper, and olive oil - are all you need to make this quick and delicious dish."

INGREDIENTS:

4 bone-in pork chops
ground black pepper to taste
1 tablespoon olive oil

1 (15 ounce) can black beans, with liquid
1 cup salsa
1 tablespoon chopped fresh cilantro

Black Beans and Pork Chops (continued)

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DIRECTIONS:

1. Season pork chops with pepper.
2. Heat oil in a large skillet over medium-high heat. Cook pork chops in hot oil until browned, 3 to 5 minutes per side.
3. Pour beans and salsa over pork chops and season with cilantro. Bring to a boil, reduce heat to medium-low, cover the skillet, and simmer until pork chops are cooked no longer pink in the center, 20 to 35 minutes. An instant-read thermometer inserted into the center should read 145 degrees F (63 degrees C).