

Pork Chops with Onion Gravy

There are a few things to consider for this recipe. You'll need a meat thermometer to measure the temperature. The pork is done when it reaches 145 degrees Fahrenheit. Remove from the oven, cover it, and let it rest for 5 to 10 minutes. The chicken breasts must reach 165 degrees Fahrenheit on the thermometer. Again, allow the meat to rest for 5 to 10 minutes, and cover it to keep it warm. This recipe can be easily doubled.

Ingredients:

Recipe for two

2 boneless pork loin chops
or 2 boneless skin-on chicken breasts
1 large red onion
2 TBS dried marjoram
4 TBS olive oil
2 TBS butter
1 TBS tomato paste
½ to 1 tsp. sugar
½ tsp. sweet paprika
2 bay leaves
1 ½ cup vegetable broth

Directions:

Remove pork chops from the refrigerator 30 minutes before roasting. Cut the onion into quarters and then into thin strips. Preheat the oven to 350 degrees. Heat an oven-proof dish in the oven.

Slightly slice the fat edges of the pork chops and season the meat with salt, pepper, and one teaspoon of dried marjoram. Heat the olive oil in a frying pan and sauté the meat on all sides for 4 to 5 minutes. Transfer to the heated ovenproof dish. Add two teaspoons of butter on top of the two pork chops and finish cooking in the hot oven on the middle rack for 10 minutes or until the meat reaches the internal temperature of 145 degrees. Cover the meat and let it rest for 5-10 minutes.

I used two boneless, skin-on chicken breasts and cooked them the same way I cooked the pork chops. When the internal temperature reached 165 degrees, I removed them from the oven, covered them, and let them rest for another 10 minutes. These succulent chicken breasts turn your favorite salad into a meal and make a great sandwich or snack. I like eating them with my Romesco sauce.

For the sauce, add 2 tbsp olive oil and 2 tsp butter to the pan, add the onions, and sauté for 5 minutes over medium heat. Add ½ tsp sugar and 1 tbsp tomato paste; roast briefly. Season with salt, pepper, and a little hot paprika. Deglaze with 1½ cup of vegetable stock, add ½ tsp dried marjoram and two bay leaves, and let it cook uncovered for 5 minutes., reducing the liquid. Season the sauce with salt and pepper. If you prefer a thinner sauce, add more broth.

This is a recipe from *Essen und Trinken*

Adapted by Sonnycovechef.com

