

## *BARBECUED PORK CHOPS* *with Artichokes*

4 servings

1	jar (6 fl. oz/170 mL) PASTENE Marinated Artichoke Hearts	1
1 tsp	Tabasco sauce	5 mL
4	boneless pork chops, fat trimmed	4
1½ cups	PASTENE Diced Ready Spiced Tomatoes	375 mL
½ cup	PASTENE Roasted Peppers, drained and chopped	125 mL
¼ cup	PASTENE Pitted Olives, sliced salt and pepper	60 mL

- Drain artichoke hearts, reserving liquid in a separate bowl. Combine artichoke liquid with Tabasco. Add pork chops, coat with Tabasco mixture, and let marinate in refrigerator for at least 30 minutes.
- In a second bowl, combine artichoke hearts, tomatoes, red peppers and black olives. Season with salt and pepper. Set aside.
- When ready to cook, drain pork chops and discard marinade. Cook chops on preheated barbecue at medium heat for 3-5 minutes on each side, or until done to taste.
- Serve immediately with artichoke mixture and greens of your choice.

## *PORK TENDERLOIN* *Carbonade*

4 servings

3 tbsp	PASTENE Extra Virgin Olive Oil	45 mL
2	pork tenderloins, trimmed of fat	2
1	red onion, finely chopped	1
1	celery stalk, finely chopped	1
1	garlic clove, chopped	1
1 tsp	dried oregano	5 mL
1 cup	beer	250 mL
1	can (28 fl. oz/796 mL) PASTENE Diced Ready Spiced Tomatoes	1
3 tbsp	PASTENE Tomato Paste salt and pepper	45 mL

- Heat olive oil in a skillet over medium heat. Add pork and cook 5 minutes until browned on all sides. Season with salt and pepper.
- Add onion, celery, garlic, and oregano and cook 5 minutes. Pour in beer and cook 2 minutes over medium-high heat.
- Add tomatoes and tomato paste and continue cooking for 10 minutes over medium heat.
- Remove pork from skillet and continue cooking sauce for 3 minutes over high heat. Season to taste with salt and pepper. Serve sauce over sliced pork.

