Pork Cacciatore

with Charm Tomatoes & Fregola Sarda Pasta

TIME: 25-35 minutes SERVINGS: 2

In Italy and the U.S., there are countless variations of dishes served alla cacciatore, or "hunter-style." Many feature the summery duo of tomatoes and peppers, stewed until tender—the starting point for tonight's dish. We're cooking the vegetables in a sauce made with tangy tomato paste and red wine vinegar, then serving it on top of juicy pork chops and a bed of fregola sarda (a Sardinian toasted pasta) tossed with capers and oregano for more bright flavor.



MATCH YOUR BLUE APRON WINE



Plush & Fruity

Serve a bottle with this symbol for a great pairing.



Ingredients



BONELESS, **CENTER-CUT** PORK CHOPS



GREEN BELL PEPPER



2/3 cup FREGOLA SARDA **PASTA**



1 bunch OREGANO



TOMATOES







2 tsps CAPERS



1 tsp TOMATO PASTE RED WINE VINEGAR



CRUSHED RED PEPPER FLAKES



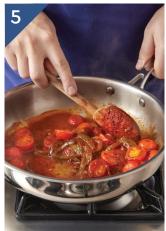














1 Cook & finish the pasta:

- Heat a small pot of salted water to boiling on high.
- ☐ Wash and dry the **oregano**. Pick the oregano leaves off the stems; discard the stems.
- ☐ Once the pot of water is boiling, add the **pasta** and cook 14 to 16 minutes, or until al dente (still slightly firm to the bite). Turn off the heat. Drain thoroughly and return to the pot.
- ☐ Add the **capers**, **half the oregano**, and a drizzle of olive oil. Stir to combine. Season with salt and pepper to taste. Set aside in a warm place.

2 Cook the pork chops:

- ☐ While the pasta cooks, pat the **pork chops** dry with paper towels; season with salt and pepper on both sides.
- ☐ In a medium pan, heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the seasoned pork chops and cook 4 to 5 minutes per side, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate. Set aside in a warm place.

3 Prepare the tomatoes & pepper:

- While the pork chops cook, wash and dry the tomatoes and pepper.
- ☐ Cut off and discard the pepper stem. Halve the pepper lengthwise; remove and discard the ribs and seeds. Thinly slice the pepper lengthwise.
- ☐ Halve the tomatoes; place in a bowl and season with salt and pepper.

4 Start the vegetables:

- Add the **pepper** to the pan of reserved fond; season with salt and pepper. (If the pan seems dry, add 2 teaspoons of olive oil.) Cook on mediumhigh, stirring occasionally, 2 to 3 minutes, or until lightly browned and slightly softened.
- ☐ Add the **tomato paste**. Cook, stirring frequently, 1 to 2 minutes, or until dark red and fragrant.

5 Finish the vegetables:

- ☐ To the pan, add the seasoned tomatoes and as much of the red pepper flakes as you'd like, depending on how spicy you'd like the dish to be. Cook, stirring occasionally, 1 to 2 minutes, or until softened.
- Add the **vinegar** and ½ **cup of water** (be careful, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently and scraping up any fond from the bottom of the pan, 2 to 3 minutes, or until slightly thickened and saucy. Turn off the heat. Season with salt and pepper to taste.

6 Plate your dish:

☐ Divide the finished pasta between 2 dishes. Top with the cooked pork chops and finished vegetables. Garnish with the remaining oregano. Enjoy!