
Cajun Pork Chops with Red Beans & Rice

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com.

Servings: 4

Preparation Time: 20 minutes

Start to Finish Time: 30 minutes

4 pork chops

1/4 cup Cajun Sprinkle

RED BEANS

2 tablespoons olive oil

1/2 cup onions, finely diced

2 cloves garlic, minced

1 green pepper, finely diced

1 tablespoon chili powder

1 teaspoon paprika

1 cup tomato sauce

1/4 cup water

3 dashes cholula sauce

2 15-ounce cans kidney beans, rinsed

4 cups cooked rice (1 cup raw rice)

sour cream, to top beans & rice

To prepare the red beans, heat the oil in a large skillet over medium heat. Add the onions, garlic and green pepper. Sauté until the pepper is very tender - about 10 minutes.

Sprinkle in the chili powder and paprika and cook 30 seconds. Mix in the tomato sauce, water, cholula sauce and kidney beans. Simmer about 10 minutes or until the mixture is hot and fragrant. Serve over rice with a small spoonful of sour cream on top, if desired.

Dust the pork chops with Cajun Sprinkle. Heat the grill to medium-high heat and grill the pork chops for 4 to 5 minutes per side. Serve with red beans and rice.

Suggested Wine: Garnacha from Spain

Pork/Lamb Entrees