



Total Time
70 MIN.

Serving Size
6.5 OZ / 200 ML

Difficulty
EASY

Add some Spanish excitement with this classic cazadores made with pork baked in a hearty tomato-herb sauce.

Yields
20

INGREDIENTS

	WEIGHT	MEASURE
Olive Oil	2 oz	60 mL
Green Pepper, julienned	12 oz	360 g
Red Pepper, julienned	12 oz	360 g
Spanish Onion, julienned	12 oz	360 g
Celery, chopped	18 oz	540 g
Pork Chops, 6 oz	20 na	20 na
Campbell's® Condensed Tomato Soup	48 oz	11/2 L
Diced Tomatoes, canned	4 1/2 cups	11/8 L
Water	4 1/2 cups	11/8 L
Bay Leaf	8 na	8 na
Thyme	1 tbsp	15 mL

INSTRUCTIONS

1. Sauté green and red pepper, onion and celery in olive oil. Set aside. Brown pork chops.
2. Place pork chops in a greased baking pan. Cover with sautéed vegetables. Mix tomato soup, tomatoes, water, and herbs together.
3. Pour over pork and vegetables.
4. Cover and Bake at 350° F (180° C) oven until pork is tender (about 1 hour).



Tip

1 pork chop plus sauce. Optional: Hot sauce 1 TB (15 ml) can be added to sauce. This recipe works great with chicken quarters (bone in).