

Speedy Pork Cassoulet

Rose Product used: Pork Chops



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- 3 Rose Boneless Pork Chops,
cut into $\frac{3}{4}$ -inch cubes
- 1 tbs vegetable oil
- 1 medium onion, chopped
- 2 cloves garlic, crushed
- 2 15-oz cans great northern beans,
rinsed and drained
- $\frac{3}{4}$ cup chicken broth
- $\frac{1}{3}$ cup chopped sun-dried tomatoes
packed in oil, drained
- 1 tsp dried rosemary, crushed
- 1 tsp dried thyme, crushed
- $\frac{1}{4}$ tsp salt
- $\frac{1}{4}$ tsp black pepper
- $\frac{1}{4}$ cup chopped parsley
- $\frac{1}{4}$ cup seasoned breadcrumbs

Cooking Directions:

Heat oil in a deep saucepan over medium-high heat. Cook and stir onions and garlic until tender but not brown. Add pork, cook and stir for 2-3 minutes or until lightly browned. Stir in beans, broth, tomatoes, rosemary, thyme, salt and pepper. Bring to boiling; reduce heat, cover and simmer 10 minutes or just until pork is tender, stirring occasionally. Spoon cassoulet into individual soup bowls. Sprinkle each serving with parsley and breadcrumbs.

Serves four.

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Recipe courtesy of the National Pork Board, modified