

# Pork Chops and Gnocchi – A simple week Night Dinner

It's the middle of the week and everyone is coming home tired and hungry! What can you fix that won't wear you out but fits the bill of filling and delicious? Gnocchi and pork chops!



No, this post won't tell you how to laboriously prepare homemade gnocchi (hence the "lazy" part of this blog) – but it will tell you where to find and how to prepare the packaged kind!

Gnocchi are little Italian potato dumplings. They cook up like pasta and make a hearty side dish and you can find them prepackaged in the pasta section of your grocery store.

And here's how you cook 'em –

## How to Do it:

Heat the olive oil in a heavy skillet at medium high and sear the pork chops on both sides until they are a light, golden brown. Add the garlic and cook on low until it's soft. Pour the tomatoes over the top, add 1 Tablespoon of the basil and simmer for about 15 minutes.

While the pork chops are cooking, cook the gnocchi according to the package instructions.

When the gnocchi is cooked, drain in a colander and let set for a couple of minutes. Return to the pan and toss with the butter, adding the remaining basil and about 1/4 cup of the parmesan. Set aside.



Check the chops. You want them to be tender, but no pink in the middle. Be careful not to overcook them or they get tough. Top with the remaining parmesan cheese and serve with

the gnocchi and some salad on the side



You have a quick and delicious dinner.

Serves 4

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- 4 Center loin pork chops, (bone in or boneless)
- 2 14-oz cans of diced tomatoes with basil & garlic
- 2 cloves garlic, (crushed)
- 3/4 cup fresh grated parmesan cheese, (not the canned stuff)
- 1 pkg gnocchi ((found in the pasta aisle of the store))
- 2 Tablespoons butter
- 1/4 cup fresh basil, (chopped)
- olive oil
- salt and pepper to taste

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2. While the pork chops are cooking, cook the gnocchi according to the package instructions.
3. When the gnocchi is cooked, drain in a colander and let set for a couple of minutes. Return to the pan and toss with the butter, adding the remaining basil and about 1/4 cup of the parmesan. Set aside.
4. Check the chops. You want them to be tender, but no pink in the middle. Be careful not to overcook them or they get tough. Top with the remaining parmesan cheese and serve with the gnocchi and some salad on the side

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Below are some of the items we used to create this recipe!

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