



Taco Pork Chops Recipe

By Taste Of Home - altered to make GFCF

Ingredients

- 6 Boneless pork loin chops
- 1 tablespoon canola oil
- 1 cup tomato sauce
- 1 cup water, divided
- 1 tablespoon chili powder
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon crushed red pepper flakes
- 1/4 teaspoon dried oregano
- 1/2 teaspoon paprika
- 1 1/2 teaspoons ground cumin
- 1 teaspoon salt
- 1 teaspoon black pepper

Directions

- Brown pork chops in electric skillet at 350. In a small bowl, combine the tomato sauce, 3/4 cup water, and seasoning. Pour over pork and bring to a boil. Reduce heat; cover and simmer 15 to 20 min until pork is done.

<http://www.lincolntent.com/GlutenFreeCaseinFree-PorkRecipes.html>