

## Pork Chops & Pasta



4 pork chops  
salt  
pepper  
½ cup all-purpose flour  
¼ cup olive oil

3 cups (24 oz.) marinara sauce  
(homemade or purchased)  
½ tsp. red pepper flakes, optional  
½ lb. spaghetti  
Parmesan cheese

Salt and pepper both sides of the pork chops. Sprinkle the flour over the chops to lightly coat them. Heat the olive oil over medium-high heat in a large deep skillet. Add the chops and cook until nicely browned on both sides. Work in batches if necessary to prevent crowding the pan.

Place the browned chops back into the skillet and pour over the marinara sauce. Reduce the heat to a simmer. Cook until the chops are done all the way through (about 20 minutes).

Meanwhile, bring a large pot of salted water to a boil and cook the spaghetti according to the package directions. When the spaghetti is done, remove the chops to a plate and cover with foil.

Add the red pepper flakes, if using, to the marinara sauce. Drain the spaghetti and add it to the sauce. Toss to coat the spaghetti with the sauce. Add a small amount of the pasta cooking water if the marinara sauce is too thick.

Serve chops alongside spaghetti. Top with grated parmesan cheese.

Enjoy!

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