

# GREEK PORK CHOPS WITH TOMATOES, FETA & POTATOES

By: Simply Creative Chef Rob Scott

## Ingredients:

Yields 2 servings

1 pound Yukon Gold potatoes, cut into 1-inch cubes  
5 tablespoons extra-virgin olive oil  
Kosher salt and freshly ground pepper  
2 boneless pork chops (3/4 inch thick – about 3/4 pounds)  
1 teaspoon dried oregano  
1 ½ cups halved cherry tomatoes  
2 cloves garlic, thinly sliced  
¼ cup dry white wine  
12 pitted kalamata olives, halved  
¼ teaspoon sugar  
1/3 cup crumbled feta cheese  
¼ cup chopped fresh dill

## Directions:

- Put a baking sheet in the oven and preheat to 475 degrees F
- Toss the potatoes with 2 tablespoons olive oil, ½ teaspoon salt, and a few grinds of pepper
- Spread out on the hot baking sheet and roast, flipping halfway through, until browned and tender, about 25 minutes
- Rub the pork with ¾ teaspoon oregano and season with salt and pepper
- Heat 2 tablespoons olive oil in a large skillet over medium-high heat
- Add the pork and cook until just cooked through, 2-3 minutes per side
- Remove to a large plate
- Add the tomatoes, garlic, and remaining ¼ teaspoon oregano to the skillet
- Cook, stirring, until the tomatoes soften, about 2 minutes
- Add the wine and cook until mostly dry, 1-2 minutes
- Add ¼ cup water and cook, lightly crushing the tomatoes, until slightly thickened 1-2 minutes
- Stir in the olives, sugar, and any juices from the plate of pork
- Season with salt and pepper
- When the potatoes are done, sprinkle with the feta and dill then gently toss
- Divide the potatoes and pork among plates
- Spoon the tomato sauce over the pork and drizzle with the remaining 1 tablespoon olive oil