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 tablespoon 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 thicken 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