



## Pork Chops Osso Bucco



**YIELD:** 4 servings  
**COOK TIME:** 2 Hours, 15 Minutes  
**PREP TIME:** 10 Minutes  
**COURSE:** Main Dishes

### Ingredients

4 boneless pork chops, 1-1/2-inches thick (about 4 lbs.)  
2 tablespoons Bertolli® Classico™ Olive Oil  
1 medium onion, finely chopped  
1 medium carrot, finely chopped  
1 rib celery, finely chopped  
1 jar Bertolli® Vineyard Premium Collections Portobello Mushroom with Merlot Sauce  
1 cup beef broth  
1 teaspoon grated lemon peel (optional)  
1 teaspoon finely chopped fresh parsley  
1 small clove garlic, finely chopped

### Preparation

Season chops, if desired, with salt and ground black pepper. Heat 1 tablespoon Olive Oil in 5-quart saucepot or Dutch oven and brown chops, in batches; remove chops and set aside.

Heat remaining 1 tablespoon Olive Oil in same saucepot over medium-high heat and cook onion, carrot and celery, stirring occasionally, 4 minutes or until tender. Stir in Sauce and broth. Bring to a boil over high heat. Reduce heat to low, then return chops to saucepot. Simmer covered, turning occasionally, 2 hours or until chops are tender.

Meanwhile, combine lemon peel, parsley and garlic in small bowl; set aside.

To serve, arrange chops on platter. Top with sauce, then sprinkle with parsley mixture. Serve, if desired, with hot mashed potatoes or pasta.

### Nutrition Information per serving:

Calories 870, Calories From Fat 340, Saturated Fat 11g,

Trans Fat 0g, Total Fat 38g, Cholesterol 250mg, Sodium 1030mg, Total Carbohydrate 22g, Sugars 19g, Dietary Fiber 3g, Protein 105g, Vitamin A 50%, Vitamin C 25%, Calcium 15%, Iron 35%

Bertolli Pasta Sauce JUNE 2009



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