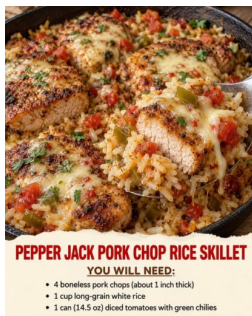


Pepper Jack Pork Chop Rice Skillet

Boneless pork chops over tomato-chile rice with melted pepper jack, using staggered cooking so the chops do not dry out.



PREP

10 minutes

COOK

35 minutes

TOTAL

50 minutes

SERVES

4 servings

INGREDIENTS

- 4 boneless pork chops, about 1 inch thick
- 1 cup uncooked long-grain white rice
- 1 can (14.5 ounces) diced tomatoes with green chilies, undrained
- 1 1/2 cups reduced-sodium chicken broth, plus more if needed
- 1 cup shredded pepper jack cheese
- 1 tablespoon olive oil
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and pepper, to taste
- Chopped cilantro, optional

DIRECTIONS

1. Season chops with powders, salt, and pepper. Sear in oil over medium-high heat 2 to 3 minutes per side; remove. They may not be done yet.
2. Stir rice, tomatoes with juice, and broth into skillet. Bring to simmer; cover tightly and cook on low 10 minutes.
3. Add chops and their juices over rice. Cover and cook 10 to 15 minutes more, checking chops for 145 degrees F. Remove finished chops to a clean plate; rest at least 3 minutes.
4. Check rice is tender. If firm and dry, add a small splash hot broth, cover, and cook a little longer. If wet, allow a brief uncovered simmer.
5. Turn heat off. Add cheese to rice, cover 5 minutes, and return rested chops for serving. Garnish with cilantro.

SWAPS & NOTES

Use regular white rice, not instant or brown rice. Tomato juices count as liquid. Chops and rice may finish at different times.

Times are estimates; check texture and the specified internal temperature.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/pepper-jack-pork-chop-rice-skillet/>

Chill within 2 hours (1 hour above 90 degrees F) at 40 degrees F or below. Use within 3 days, sooner for older ingredients.

Reheat leftovers to 165 degrees F. Freeze cooled portions airtight up to 2 months for quality; thaw refrigerated.