

## ***BALSAMIC PORK SCALOPPINI***

4 tenderized (cubed) scaloppini cutlets  
1 cup all-purpose flour  
1/4 cup olive oil  
1 medium onion chopped  
1/2 red bell pepper chopped  
6 garlic cloves minced  
2 cups chicken broth  
1/2 cup fresh basil chopped  
2 tablespoons balsamic vinegar  
Salt and pepper to taste



Season flour with salt and pepper. Dredge pork in flour.

Heat oil in a large skillet over medium-high heat; add pork and brown on both sides. Set aside.

Add onion and red peppers to the pan; saute until onion is tender. Add garlic; cook 1 minute longer.

Add the broth, basil, vinegar and season with salt and pepper.

Return pork to the pan. Cover and cook over low heat for 15 minutes or until meat is tender.

Serve with noodles, quinoa, vegetables or potatoes.