



Pork with Mushrooms

Adapted from [Kalyn's Kitchen](#)

- 2 pounds pork loin, cut into 1 inch cubes
- 1 tablespoon paprika
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 2 tablespoons olive oil
- 8 ounces mushrooms, sliced
- 1 onion, sliced
- 1/2 teaspoon dried thyme
- 1 can diced tomatoes in juice
- 1/2 cup chicken broth
- 1/3 cup sour cream

Place pork in a bowl. Add paprika, salt, and pepper to the pork and stir until completely coated.

Heat half of the olive oil in a dutch over over medium high heat. Working in batches if necessary, brown the pork cubes on all sides. Transfer the pork to a plate.

Add the remaining oil to the pot and cook the onion until it begins to soften, approximately 5 minutes. Add the mushrooms and dried thyme and cook until the mushrooms release their liquid and start to brown.

Add the diced tomatoes and chicken broth to the pot, bring to a simmer, and cook for about 10 minutes for the sauce to reduce a bit. Return the pork to the pot, cover, and simmer for 20 minutes until the pork is thoroughly cooked.

Stir a few tablespoons into the sour cream so that it warms and becomes loose. Add the sour cream mixture to the pot and stir to combine before serving.

pork with mushrooms was posted by wendi on 17 august 2011 at bonappetithon.com