

Make chops a mainstay

My husband and my son are huge pork chop fans, however, I get bored with them. It just seems that when it comes to putting chops on my menu, I always fall back on the simple skillet cooked pork chop.

My goal for the next few months is to find several new recipes to spice up the regular old pork chop into a family style meal.

I came across this recipe in an old cookbook I got from my Grandma Irma a few years back and I think it will be a welcome addition to any of your dinner tables. I always like to add a side of buttered rice and use the leftover cream sauce in the pan over the rice as well. It just makes a little more filler for the meal.

If you have any recipes to help me out on my pork chop journey, feel free to share. I would love to hear about them!

Chops and Potatoes

1 tablespoon vegetable oil
6 boneless pork chops
1 (16 ounce) package tater tots
1 (15.5 ounce) can green beans, drained
1 (10.75 ounce) can condensed cream of chicken soup
3/4 cup sour cream
salt and pepper to taste

Preheat oven to 350 degrees F. Lightly grease a 9x13 inch baking dish. Heat the oil in a skillet over medium heat, and brown pork chops on both sides. Remove chops, reserving pan drippings. Arrange tater tots in a single layer in the prepared baking dish. Layer green beans over the tater tots. Place browned chops over the beans. In a bowl, mix reserved pan drippings, cream of chicken soup, sour cream, salt, and pepper. Pour evenly over chops. Cover dish with foil, and bake casserole 30 minutes in the preheated oven, or until pork chops are done.