

## Mushroom Pork Chops



Rated: ★★★★★

Submitted By: mmcgee

Photo By: OkinawanPrincess

Prep Time: 5 Minutes

Ready In: 40

Cook Time: 35

Minutes

Minutes

Servings: 4

"Transform cream of mushroom soup into a delicious simmering sauce by tossing in some chopped onion and sliced fresh mushrooms. Add to seasoned and sauteed pork chops and you have a rich and creamy one-pan meal."

### INGREDIENTS:

- |                                  |  |
|----------------------------------|--|
| 4 pork chops                     | 1/2 pound fresh mushrooms, sliced                    |
| salt and pepper to taste         |  |
| 1 pinch garlic salt, or to taste | 1 (10.75 ounce) can condensed cream of mushroom soup |
| 1 onion, chopped                 |  |

### DIRECTIONS:

- Season pork chops with salt, pepper, and garlic salt to taste.
- In a large skillet, brown the chops over medium-high heat. Add the onion and mushrooms, and saute for one minute. Pour cream of mushroom soup over chops. Cover skillet, and reduce temperature to medium-low. Simmer 20 to 30 minutes, or until chops are cooked through.

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