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## Peppered Pork Chop Casserole

- 6 (½- to ¾-inch-thick) bone-in pork chops
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 2 tablespoons vegetable oil
- 2 medium-size green peppers
- 1 (15-ounce) can tomato sauce
- 1 (14½-ounce) can Italian-style stewed tomatoes, undrained and chopped
- 1 cup water
- ½ cup chopped onion
- ¾ teaspoon salt
- ¼ teaspoon pepper
- 1 clove garlic, minced
- 1½ cups long-grain rice, uncooked

**Sprinkle** pork chops with ¼ teaspoon salt and ¼ teaspoon pepper. Cook chops in hot oil in a large skillet over medium-high heat until browned on both sides; drain. Set aside.

**Cut** top off 1 green pepper; remove seeds. Cut 6 (¼-inch-thick) rings from green pepper; set rings aside. Seed and chop all remaining green pepper. Combine chopped pepper, tomato sauce, and next 6 ingredients; stir well.

**Spread** rice evenly in a lightly greased 13- x 9- x 2-inch baking dish. Pour tomato mixture over rice. Arrange pork chops over rice mixture; top each chop with a pepper ring.

**Cover** and bake at 350° for 1 hour or until chops and rice are tender. **Yield:** 6 servings.