

Scalloped Potatoes And Pork Chops

Yield: 6 servings.

Ingredients

- 5 cups thinly sliced peeled potatoes
- 1 cup chopped onion
- Salt and pepper to taste
- 1 can (10-3/4 ounces) condensed cream of mushroom soup, undiluted
- 1/2 cup sour cream
- 6 pork loin chops (1 inch thick)
- Chopped fresh parsley

Directions

1. In a greased 13-in. x 9-in. x 2-in. baking dish, layer half of the potatoes and onion; sprinkle with salt and pepper. Repeat layers.
2. Combine the soup and sour cream; pour over potato mixture. Cover and bake at 375° for 30 minutes.
3. Meanwhile, in a skillet, brown pork chops on both sides.
4. Place chops on top of casserole. Cover and return to the oven for 45 minutes or until chops are tender, uncovering during the last 15 minutes of baking.
5. Sprinkle with parsley.