

Easy Pork Chop Dinner



PREPARATION TIME
20 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
rye bread



Pork chops vary widely in price per pound. Less expensive cuts, such as end cuts, will also work well in this recipe. Compare package labels because the savings can be substantial.

SHOPPING LIST

- pork chops • sauerkraut
- cream of mushroom soup
- potatoes • red apple

ON HAND

- onion • brown sugar

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INGREDIENTS

- 4 (4-ounce) loin pork chops
- 1 (16-ounce) can sauerkraut
- 1 onion, chopped
- 1 tablespoon packed brown sugar
- 3 medium russet potatoes, peeled, cut into 1/2-inch cubes
- 1 (10-ounce) can cream of mushroom soup
- 1 red apple (such as Red Delicious), cored, cut into wedges

SERVES 4

COOKIN'
Express

- Speed baking by coarsely grating the potatoes and apple. This will reduce the covered baking time in step 4 to only 10 minutes.
- There is no need to peel the potatoes or apple in this simple one-dish meal. Just be sure to scrub them well!

Make Ahead

Prepare the recipe 1 day ahead but do not add the potatoes or apple; cover and refrigerate. When ready to cook, add potatoes and apple; bake as recipe directs.

♦ VARIATION

Go Hawaiian! Substitute ham steaks for the pork chops and pineapple chunks for the apple.

1 Heat a large skillet over medium-high heat. Add pork chops and brown on both sides. Remove chops; cover to keep warm. Preheat oven to 350°F.



2 Add undrained sauerkraut, onion and brown sugar to skillet. Sauté for about 5 minutes. Spoon into a lightly greased baking dish.

3 Arrange pork chops on top of sauerkraut mixture. Place potatoes around edges of baking dish. Spread undiluted soup over chops.



4 Arrange apple wedges around chops. Bake, covered, for 20 minutes or until potatoes are almost tender. Bake, uncovered, until pork is cooked through and potatoes are tender, about 10 minutes.