

Creamy Mushroom Pork Chops

- Prep Time 30 min
- Total Time 30 min
- Servings 4
- 4 slices gluten-free bacon, cut into 1-inch pieces
- 4 boneless pork loin chops, about 1/2 inch thick (1 1/4 lb), trimmed of fat
- 1/2 teaspoon garlic salt
- 1/8 teaspoon pepper
- 1 can (18 oz) Progresso™ Vegetable Classics creamy mushroom soup
- 1/4 cup sliced green onions
- 1/2 cup gluten-free sour cream
- Garnishes, If Desired
Chopped fresh parsley or other herbs



1. In 12-inch nonstick skillet, cook bacon over medium heat, stirring occasionally, until crisp. Remove bacon with slotted spoon; drain on paper towels.
2. Drain all but 1 tablespoon bacon fat from skillet.
3. Sprinkle pork chops with garlic salt and pepper.
4. Add pork chops to bacon fat in skillet over medium heat. Cook pork 3 to 4 minutes, turning once, until lightly browned.
5. Remove pork from skillet; set aside. Stir in soup and onions; heat to boiling, stirring occasionally.
6. Reduce heat; simmer uncovered 5 minutes, stirring occasionally.
7. Return pork to skillet. Cover; simmer 8 to 10 minutes, turning once, until pork is no longer pink in center.
8. Remove from heat, stir in sour cream. Sprinkle with bacon and parsley.