

Gravy Pork Chops with Stuffing Biscuits

Ingredients

1 tablespoon butter or margarine
4 bone-in pork loin chops, about 1/2 inch thick
(about 1 3/4 lb)
1 jar (12 oz) home-style pork gravy
1 medium stalk celery, thinly sliced (1/2 cup)
1/4 cup chopped onion (1 small)
1 cup Original Bisquick™ mix
1/2 teaspoon dried sage leaves
1/3 cup milk



Steps

1. Heat oven to 375°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray. In 12-inch nonstick skillet, melt butter over medium-high heat. Add pork chops; cook 8 to 10 minutes, turning once, until browned. Place pork chops in baking dish. Pour gravy over top.
2. In same skillet, cook celery and onion over medium-high heat 3 to 5 minutes, stirring frequently, until tender; remove from heat.
3. In small bowl, stir Bisquick mix, sage and milk until blended. Stir in celery and onion mixture. Drop large spoonful of dough onto each pork chop.
4. Bake 20 to 25 minutes or until biscuits are golden brown and pork chops are no longer pink in center