

Kent's Pork Chop Casserole

- Prep²⁰ m
- Cook^{1 h 45} m
- Ready In^{2 h 5} m

"I have enjoyed this recipe for many years. It's very simple and full of flavor."

- 2 tablespoons vegetable oil
- 4 (1/2 inch thick) pork chops
- 1 cup white rice
- 1 large tomato, thinly sliced
- 1 green bell pepper, cut into thin strips

- 1 onion, cut into rings
- 1/2 teaspoon dried marjoram
- 1/2 teaspoon dried thyme
- salt and pepper to taste
- 2 (10.5 ounce) cans beef consomme



1. Preheat oven to 350 degrees F (175 degrees C). Grease a 2-quart baking dish.
2. Heat vegetable oil in a large skillet over medium-high heat. Sear pork chops until browned on each side, about 3 minutes per side.
3. Pour rice into prepared baking dish. Layer half the tomato slices, bell pepper strips, and onion slices onto rice. Top with 2 pork chops. Add remaining tomatoes, peppers, and onions in layers; top with remaining 2 chops. Sprinkle with marjoram, thyme, salt, and black pepper to taste. Pour consomme into the baking dish; cover.
4. Bake in preheated oven until rice and vegetables are tender and pork is cooked through, about 1 hour and 45 minutes.