

Mushroom Pork Chops

- Prep 10 m
- Cook 30 m
- Ready In 40 m

- 4 pork chops
- salt and pepper to taste
- 1 pinch garlic salt, or to taste
- 1 onion, chopped
- 1/2 pound fresh mushrooms, sliced
- 1 (10.75 ounce) can condensed cream of mushroom soup



1. Season pork chops with salt, pepper, and garlic salt to taste.
2. In a large skillet, brown the chops over medium-high heat.
3. Add the onion and mushrooms, and saute for one minute.
4. Pour cream of mushroom soup over chops. Cover skillet, and reduce temperature to medium-low.
5. Simmer 20 to 30 minutes, or until chops are cooked through.