

# Pizza Pork Chops

- 6 pork loin chops, 1 inch thick (6 oz each)
  - 1/2 teaspoon salt
  - 1/4 teaspoon pepper
  - 1 tablespoon vegetable oil
  - 1 medium onion, chopped (1/2 cup)
  - 2 cups tomato pasta sauce
  - 1 cup shredded mozzarella cheese (4 oz)
1. Sprinkle pork chops with salt and pepper. In 12-inch skillet, heat oil over medium-high heat until hot. Add pork; cook about 5 minutes or until browned, turning once.
  2. In 3 1/2- to 6-quart slow cooker, place pork. Sprinkle onion over pork. Pour pasta sauce over top.
  3. Cover; cook on Low heat setting 4 to 6 hours.
  4. Place pork on serving platter. Top with sauce. Sprinkle with cheese.