

Pork Chop Casserole

- 2 cups of cooked rice
- 1 10.5 ounce can of cream of mushroom soup
- 1/4 cup milk
- 1 cup of frozen peas and carrots, thawed
- 1/2 cup French Fried Onions
- 1/2 cup grated cheddar cheese
- pinch of salt
- 4 boneless pork chops
- my house seasoning mix (equal parts garlic powder, onion powder and black pepper)
- 1 Tbsp. olive oil



Instructions :

1. In a bowl, combine rice, soup, milk, peas and carrots, 1/4 of the fried onions, 1/4 of the cheese and a pinch of salt.
2. Pour into a well greased 9x9 pan. Heat the oil in a skillet, season the chops with the house seasoning (garlic powder, onion powder and pepper).
3. Fry each chop a minute or 2 on each side to get a little brown. Remove and place on top of the rice.
4. Cover with foil and bake for 25 minutes at 350 degrees F.
5. Uncover and top with remaining cheese and fried onions.
6. Return to oven for an additional 5-10 minutes until cheese is melted and onions are lightly browned.