

# Pork Chop Dinner with Rice and Veggies

## Ingredients

- 6 pork boneless loin chops, 1/2 inch thick (1 1/4 lb)
- 2 cans (10 3/4 oz each) condensed reduced-fat cream of mushroom soup
- 1 bag (1 lb) frozen baby peas, carrots, pea pods and corn, thawed and drained
- 1 3/4 cups Progresso™ chicken broth (from 32-oz carton)
- 2 cups uncooked instant brown rice



## Steps

1. Spray 12-inch nonstick skillet with cooking spray; heat over medium heat. Cook pork in skillet about 5 minutes, turning once, until brown. Remove pork from skillet; keep warm.
2. Heat soup, vegetables and broth to boiling in same skillet, stirring occasionally. Stir in rice; reduce heat. Cover and simmer 5 minutes.
3. Top with pork. Cover and simmer about 5 minutes longer or until pork is slightly pink in center and rice is tender.