

Golden Pork Chops

- Prep 15 min
- Cook 1 Hr
- Ready In 1 Hr 15 min

"This is so yummy, I never make enough. Seasoned pork chops are smothered in a golden mushroom sauce and baked with fresh mushroom slices and onion."

- 6 pork chops
- 1/4 teaspoon seasoned salt
- 1/4 teaspoon freshly ground black pepper
- 1 onion, chopped
- 1/2 cup fresh sliced mushrooms
- 2 (10.75 ounce) cans condensed golden mushroom soup



1. Preheat oven to 375 degrees F (190 degrees C).
2. Rinse pork chops, pat dry, and season with seasoned salt and pepper. Place them in a 9x13 inch baking dish. In a separate small bowl, combine the onion, mushrooms and soup. Mix together well and spoon over the chops.
3. Cover, and bake at 375 degrees F (190 degrees C) for 45 minutes. Uncover, and bake for 15 more minutes. (Note: Time could be less or more depending on the thickness of the chops.) Pork chops are done when their internal temperature has reached 145 degrees F (63 degrees C).