

Super-Moist Pork Chops

- Prep Time 5 min
- Total Time 40 min
- Servings 4

- 1 cup uncooked regular long-grain white rice
- 1 tablespoon olive oil
- 4 bone-in pork loin chops, 3/4-inch thick (about 2 pounds)
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1 teaspoon dried rosemary leaves
- 1 can (18 oz) Progresso™ Vegetable Classics creamy mushroom soup



- 1 Make rice as directed on package.
- 2 Meanwhile, in 10-inch skillet, heat oil over medium-high heat until hot. Cook pork chops in oil about 5 minutes on each side or until well browned.
- 3 Sprinkle pork chops with salt, pepper and rosemary. Pour soup over all and heat to boiling. Reduce heat to low. Cover and cook 20 to 25 minutes or until pork is no longer pink and meat thermometer inserted in center reads 160°F.