

PORK CHOP & POTATO BAKE

F EASY

Last Modified: 12/20/2014

PREP: 15 Min
COOK: 50 Min
OVEN: 350

SUE K'S-CASSEROLE

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4	Large	Thick Cut Pork Chops (Bone-In)	
1	24 Oz	Package Hash Brown Or Diced Potatoes	Thawed
1	Cup	Medium Cheddar Cheese	Shredded
2	Tbsp	Vegetable Oil	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste
1	10 1/2 Oz	Can Condensed Cream Of Celery Soup	
1/2	Cup	Whole Milk	
1/2	Cup	Sour Cream (Breakstone)	
1	2.8 Oz	French Fried Onions (French's)	
OR			
1	Recipe:	Vegetables - Crispy Onion Straws (#1 Or #2)	

PREPARATION

HINTS	Just SEAR the Pork Chops & Do NOT do so until just before the baking stage!
TOOLS	1) Large Mixing Bowl 2) 9" x 13" Glass OR Ceramic Baking Dish 3) Large Non-Stick Skillet
PREP	DISH 1) Shred the Cheddar Cheese and set it aside. 2) Preheat the oven to 350 degrees with a rack just below center.
1	In a large non-stick skillet over high heat, add in the Vegetable Oil and heat until it just begins to smoke. Meanwhile, sprinkle Salt and Pepper on both sides of each Pork Chop. Sear the Pork Chops until browned nicely on both sides, about 3 to 4 minutes per side. Remove from the heat and set them aside.
2	In a large mixing bowl, Combine the undiluted Soup, Milk and Sour Cream. Fold in the Hash Brown Potatoes, 1/2 of the Cheddar Cheese and 1/2 of the French Fried Onions,
3	Spoon the Mixture evenly in the bottom of a 9 inch x 13 inch baking dish coated with non-stick cooking spray. Arrange the Pork Chops evenly on top of the Casserole. Cover them tightly with aluminum foil and bake them for 40 minutes.
4	Remove the aluminum foil, top it with the remaining Cheddar Cheese and French Fried Onions and bake it for an additional 5 to 10 minutes or until the Cheese has melted.
5	Remove it from the oven and let it stand for 5 minutes.
SERVE	Serve while hot.