

## Pork Chop and Potato Casserole

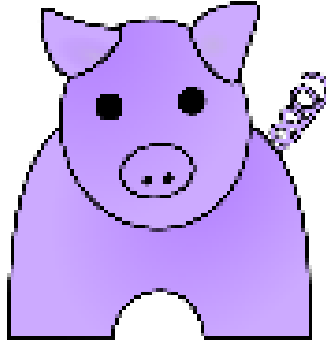
*These are instructions for two different sized casserole dishes. Use which one you like. The recipe is done in two stages for freezing. We will cook the casserole partially in our ovens and the recipients will finish it at home or in their facilities.*

<b>Ingredients</b>	<b>8 x 8 casserole Serves 3</b>	<b>9 X 13 Casserole Serves 6</b>
Cooking oil	1 Tablespoon	1 Tablespoon
Boneless Pork Chops	3	6
Cream of Mushroom Soup	1/2 14 oz. can	1 14 oz. can
Milk – whole or 2%	1/2 cup	1 cup
Potatoes, thinly sliced	1 – 2 depending on thickness of chops	3 - 4
Chopped Onion	1/4 cup	1/2 cup
Shredded Cheddar Cheese	1/2 cup	1 cup
Salt and Pepper	To taste	To taste

### Directions:

1. Preheat oven to 400°degrees F.
2. Heat oil in a skillet over medium high heat. Sear pork chops on each side and on the edges...about 1 minute per side. Salt and pepper.
3. In a medium bowl, combine the soup and milk.
4. Spray casserole with cooking spray and arrange potatoes and onions the bottom of the dish.
5. Place seared pork chops on top of potatoes.
6. Pour soup/milk mix over chops and potatoes.
7. Bake casserole for 30 minutes in a 400 degree oven.
8. Remove from oven and let cool.
9. Top with shredded cheese.
10. Wrap well in foil sprayed with cooking spray and freeze.

Note: If you are making the casserole at home for your family, you remove after 30 minutes. Top it with cheese and continue cooking for another 30 minutes. Enjoy!



**Ingredients: Pork Chops, Potatoes, Milk, Mushroom Soup, Cheddar Cheese, Onions, Salt and Pepper.**

**Instructions:**

**Thaw in a refrigerator overnight.**

**Bake in an oven pre-heated to 400 degrees.**

**Bake 30 – 40 minutes until cheese is melted and bubbly.**

**Enjoy!**