

Quick & Easy Mushroom-Onion Chops



Ingredients

4 pork loin centre chops, boneless or bone-in, about $\frac{3}{4}$ -inch / 1.875 cm thick

Salt and ground black pepper for seasoning

1 Tbsp / 15 mL canola oil

1-10 oz / 284 mL can condensed cream of mushroom soup

$\frac{1}{2}$ cup / 125 mL milk

2 Tbsp / 30 mL dry white sherry or dry vermouth

1 Tbsp / 15 mL dry onion soup mix

Hot cooked rice for serving

Chopped fresh parsley for garnish

Directions

1. Pat chops with paper towels to remove excess moisture.
2. Season both sides of chops with salt and pepper. Set aside.
3. In large nonstick skillet, heat oil over medium-high heat. Fry chops 4-5 minutes per side, just until nicely browned.
4. Meanwhile, in large measuring cup, whisk together remaining ingredients until well-blended. Pour sauce over chops. Reduce heat to medium-low, cover and let chops simmer 12-15 minutes or until instant read thermometer registers 155°F; occasionally spoon sauce over chops.
5. Serve chops and desired amount of sauce over hot cooked rice. Garnish with parsley.

Additional Info

- **Cut:** Chops/steaks
- **Prep Time (Minutes):** 15
- **Cook Time (Minutes):** 25
- **Number of Servings:** 4