

# Classic Pork Chops

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*Creamy, savory pork chops baked to perfection. It's a 1950's recipe standard that's worthy of a kitchen revival.*

## Ingredients:

1 tablespoon butter  
4 pork chops  
Salt and black pepper, to taste  
3 medium potatoes, peeled, sliced  
1 (12-ounce) can cream of chicken soup  
¼ cup milk

## Directions:

- 1) Preheat oven to 350°F. Lightly grease a 9-inch baking pan.
- 2) Melt butter in a large skillet over medium. Season pork chops on both sides with salt and pepper.
- 3) Add chops to skillet; cook until browned on each side, about 8 minutes total.
- 4) Meanwhile, arrange potato slices evenly over greased pan.
- 5) In a small bowl, whisk together soup and milk. Pour over potatoes.
- 6) Lay browned chops over potato mixture in pan. Cover and bake 60 minutes, until pork is cooked through.