

Pork Chop Casserole

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Nothing says comfort more than a pasta casserole fresh out of the oven. Perfect for chilly nights or when feeling under the weather.

Ingredients:

2 tablespoons butter
4 large pork chops
½ cup chopped onion
½ pound pasta, cooked according to package directions
1 cup dry bread crumbs
½ cup beef or vegetable broth
½ cup ketchup
½ teaspoon salt
¼ teaspoon black pepper

Directions:

- 1) Preheat oven to 350°F. Lightly coat a casserole dish with non-stick cooking spray.
- 2) Melt butter over medium-high in a large skillet. Add pork chops and cook until browned on both sides, about 8 minutes total. Remove from heat. Add onion and cook until softened, about 4 minutes, stirring occasionally.
- 3) Meanwhile, combine cooked pasta, bread crumbs, broth, ketchup, salt, and pepper in a large bowl; mix well.
- 4) Place pork chops in prepared casserole dish; top with cooked onions. Cover with pasta mixture, spreading evenly over chops to coat.
- 5) Bake 50 minutes, until pork chops are done and liquid is reduced.