

Baked Pork Chops I

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Rated: ★★★★★

Submitted By: bdlld

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Prep Time: 30
Minutes

Cook Time: 1 Hour
30 Minutes

Ready In: 2
Hours

Servings: 6

"Pork chops are coated with seasoned Italian crumbs and baked with an easy mushroom and wine sauce for for a nice weeknight dinner that practically takes care of itself."

INGREDIENTS:

6 pork chops	bread crumbs
1 teaspoon garlic powder	4 tablespoons olive oil
1 teaspoon seasoning salt	1 (10.75 ounce) can condensed cream of mushroom soup
2 egg, beaten	1/2 cup milk
1/4 cup all-purpose flour	1/3 cup white wine
2 cups Italian-style seasoned	

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Rinse pork chops, pat dry, and season with garlic powder and seasoning salt to taste. Place the beaten eggs in a small bowl. Dredge the pork chops lightly in flour, dip in the egg, and coat liberally with bread crumbs.
3. Heat the oil in a medium skillet over medium-high heat. Fry the pork chops 5 minutes per side, or until the breading appears well browned. Transfer the chops to a 9x13 inch baking dish, and cover with foil.
4. Bake in the preheated oven for 1 hour. While baking, combine the cream of mushroom soup, milk and white wine in a medium bowl. After the pork chops have baked for an hour, cover them with the soup mixture. Replace foil, and bake for another 30 minutes.