

## **Mushroom Pork Chops**

Quick and easy, but very delicious.

**Prep:** 10 mins

**Cook:** 30 mins

**Total:** 40 mins

**Servings:** 4

**Yield:** 4 servings

### **Ingredients**

4 raw chop with refuse, 151 g; 5.3 ounces pork chops

Salt and pepper to taste

1 pinch garlic salt, or to taste

1 onion, chopped

½ pound fresh mushrooms, sliced

1 (10.75 ounce) can condensed cream of mushroom soup

### **Directions**

#### **Step 1**

Season pork chops with salt, pepper, and garlic salt to taste.

#### **Step 2**

In a large frying pan, brown the chops over medium-high heat. Add the onion and mushrooms, and saute for one minute. Pour cream of mushroom soup over chops. Cover pan, and reduce temperature to medium-low. Simmer 20-30 minutes, or until chops are cooked through.