



Pork Chop Hashbrown Bake

Ingredients:

7 boneless pork chops
1/2 cup salted butter
1/2 cup sour cream
1 cup milk
2-10.5 oz. cans cream of mushroom
1/2 tsp salt & 1/2 tsp black pepper
30 oz. package frozen hashbrowns
celery salt, or regular salt
medium onion, cut into thin rings
Lipton Onion Soup Mix
2 cups shredded cheese

Instructions:

In a medium bowl, whisk together sour cream, milk, one cream soup, onion soup mix, salt, and pepper; set aside. Spray a baking dish with cooking spray. Place the chops in the bottom of the dish. Cut butter into tablespoons and place on top of the chops. Add onions. In a bowl, add one can of soup with a can of water and whisk together. Pour over the chops. Add half of the hashbrowns and season well with salt and pepper. Sprinkle with 1 cup of shredded cheese. Add half of the sour cream soup mixture. Repeat with remaining hashbrowns, salt and pepper, remaining soup, and top with cheese. Cover with foil and bake at 350°F for one hour. Uncover, add more cheese, and bake for another hour. Keep warm until serving. Longer cooking makes the chops more tender; ensure they are fully cooked, especially if they are 1/2-inch thick.



This original recipe used cream of chicken, but it was too boring. I changed it to mushroom and added onion soup mix. It needed a bolder flavor. -Tammy