

Creamy Pork-Spinach Dinner

1 ONION SLICED 3 TBSP. OLIVE OIL
1 16OZ. BAG WASHED FRESH SPINACH
1/2 TSP. BAIADA ROASTED GARLIC SEASONING
1 TSP. BLACK PEPPER (DIVIDED IN HALF)
1 1/2 15 OZ. CANS CREAM OF MUSHROOM
1 PACK BEEFY ONION SOUP MIX
1/2 CUP SOUR CREAM 1 CUP MILK
6 PORK CHOPS (BONELESS TENDERIZED)
1 8 OZ. PACK SLICED PROVOLONE
12-16 OZ. COOKED AND DRAINED NOODLES
(COOK AL DENTE" 2-3 MINUTES LESS THAN
PACKAGE DIRECTIONS)

Cook and drain noodles. In large skillet, wok or pot add olive oil, onion, 1/2 tsp. black pepper and roasted garlic seasoning- sauté' on medium heat 2-3 minutes. Add spinach, cook until reduced and dark in color.

For Cream Sauce:

Combine soup, soup mix, milk & sour cream. Stir well with whisk. Add 1/2 tsp. black pepper. Set aside

Layering Casserole:

Place chops in bottom of 13x9 baking dish. Put sautéed veggies on top. Next: spread half cream sauce. Add noodles. Pour remaining sauce. Place cheese slices on top and Bake at 350 for 50 minutes.

"This is an amazing recipe it serves 6...Tammy"