

# Easy Pork Chops

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*Creamy mushroom soup cook with sweetened, softened onions to make a savory sauce for pork chops. Serve this with your largest kitchen ladle -- the extra sauce will go fast.*

## Ingredients:

1 tablespoon unsalted butter  
1 large onion, chopped  
4 pork chops  
½ (12-ounce) can cream of mushroom soup  
1 cup sour cream  
Freshly ground black pepper, to taste

## Directions:

1. Melt the butter in a large, heavy saucepan over medium heat. Add the onion and cook until translucent, 2 to 3 minutes.
2. Add the pork chops and cook until browned on one side, 2 to 3 minutes. Turn chops; add soup and sour cream, mix well, and cover. Cook over low heat for 20 to 25 minutes, until no longer pink.
3. Season with pepper and serve.