

Pork Chop 'n Potato Casserole

Ingredients:

1 Tbsp oil	½ cup milk
6 pork chops	½ cup sour cream
Seasoned Salt	pepper
1 (10.75 oz) can condensed cream of celery soup	
1 (24 oz) package frozen hash brown potatoes, thawed	
1 cup shredded cheddar cheese, divided	
1 ½ cup French-fried onions, divided	

Directions:

1. Brown pork chops in lightly greased skillet. Sprinkle lightly with seasoned salt and set aside.
2. Preheat oven to 350°.
3. Combine soup, milk, sour cream, ½ tsp seasoned salt, and ½ tsp pepper. Stir in potatoes, ½ cup cheese and ½ cup onions.
4. Mix together and spread mixture in a 9 x 13 baking dish. Arrange pork chops over potato mixture.
5. Cover dish and bake in preheated oven for 40–50 minutes. Remove cover, top with remaining cheese and onions.