

Foster's Body & Paint

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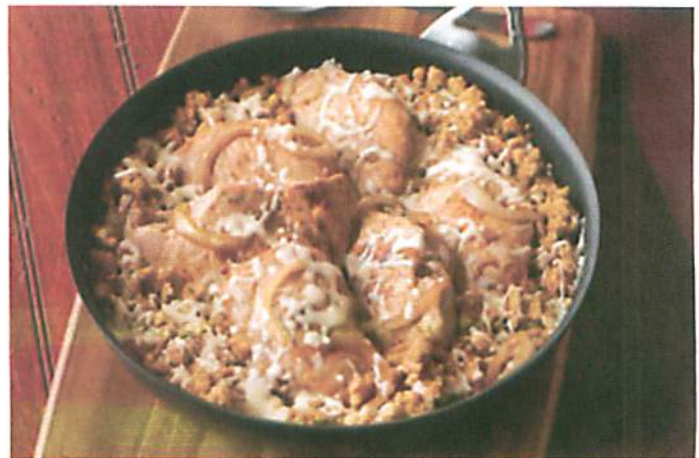
French Onion-Pork Chop Skillet

Ingredients:

- 6 boneless pork chops (1 ½ lb), ½ inch thick
- 2 onions, thinly sliced
- 2 Tbsp. Worcestershire sauce
- 1 pkg. (6 oz) STOVE TOP Stuffing Mix for Chicken
- 1 ½ cups hot water
- 1 cup KRAFT Shredded Low-Moisture Part-Skim Mozzarella Cheese

Preparations:

- 1.) Heat large nonstick skillet sprayed with cooking spray on medium-high heat. Add chops and onions; cook 10 minutes or until chops are done (160 degrees), turning chops and stirring onions after 5 minutes. Remove chops from skillet. Cook and stir onions 5 minutes or until golden brown.
- 2.) Stir in Worcestershire sauce. Return chops to skillet; top with onion mixture.
- 3.) Mix stuffing mix and water; spoon around edge of skillet. Top with cheese; cover. Cook 5 minutes or until cheese is melted.



Makes 6 servings

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