



Simple Fried Pork Chops with Cheesy Potatoes

Prep Cook Time: 30 minutes

SERVES 4

Ingredients:

4-6 boneless pork chops, pounded slightly
Seasoning salt
2-3 teaspoon oil
6+ potatoes, peeled and sliced thin
1 cup shredded cheddar cheese
Butter
Barber's Dairy milk

Steps

1. Before cooking pork chops, heat 3 tablespoons butter in large skillet. Add sliced potatoes, approximately 1 teaspoon seasoning salt and pepper. Stir and add enough Barber's Dairy milk to cover potatoes. Bring to slight boil, reduce heat and cover. Cook until potatoes are tender, adding cheese when done, cover and let melt. Stir before serving.
2. Season pork chops with seasoning salt. Heat oil in a skillet and brown on each side, 4 minutes per side. Don't overcook. Check middle to make sure it isn't pink.