



## Pork Chops and Vegetables

Prep Cook Time: 1 hour & 30 minutes

SERVES 4

### Ingredients:

- 1 can (10 3/4 oz) condensed cream of celery soup
- 4 bone-in pork loin chops, 1/2 inch thick (about 1 1/2 lb)
- 1/2 teaspoon seasoned salt
- 1/4 teaspoon garlic-pepper blend
- 2 cups frozen diced hash brown potatoes (from 32-oz bag), thawed
- 1 cup frozen mixed vegetables (from 12 oz bag), thawed
- 1/2 cup chive-and-onion sour cream potato topper
- 1/4 teaspoon dried thyme leaves
- 1 cup Parmesan-flavored croutons, coarsely crushed

### Steps

1. Heat oven to 350°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray. Sprinkle pork chops with seasoned salt and garlic-pepper blend. Heat 12-inch nonstick skillet over medium-high heat. Cook pork chops in skillet 4 to 6 minutes or until browned on both sides. Place pork chops in baking dish.
2. In large bowl, mix potatoes, vegetables, soup, sour cream and thyme. Spoon over pork chops. Cover baking dish with foil.
3. Bake 30 minutes. Sprinkle with croutons; press into mixture slightly. Bake uncovered 20 to 25 minutes longer or until bubbly and pork is no longer pink in center.