

Frugal -20 Minute Pork Chop Rice One Pot Recipe



Serving: 4



Cook Time: 20 mins



Level: Easy



INGREDIENTS

- 4 thin cut pork chops about 1 and 1/2 pounds total
- 10.5 -ounce french onion soup
- 1/2 teaspoon salt divided
- 6 -ounce mushroom steak sauce I used this. Or, substitute
- 1/4 teaspoon pepper
- 1 and 1/2 cup water
- 2 tablespoons vegetable oil
- 1 pouch Boil in the bag Minute rice regular or whole grain

PREPARATION

1. Heat pan to medium high
2. Season both sides of pork chops with 1/4 teaspoon salt and pepper
3. When pan is hot, add oil
4. When oil is hot, add pork chops
5. Cook 3 to 4 minutes, depending on thickness, on each side.
6. Remove pork chops from pan. (You will add them back in a few minutes.)
7. Remove the uncooked rice from bag and toast in the pan in drippings for 1 minute, stirring constantly.
8. Add french onion soup, mushroom steak sauce and water to pan with rice.
9. Stir and remove and rice that may have stuck to the bottom of the pan.
10. Bring to a low boil.
11. Cook uncovered 16 to 18 minutes or until rice is done.

PREPARATION (CONT.)

12. Add pork chops back into pan and heat through.
13. Taste and add 1/4 teaspoon salt if necessary.