

PORK CHOPS & MUSHROOMS IN CREAMY CHILE SAUCE



Total Time

Serving & Size
SERVINGS (1 TOPPED PORK CHOP)

Difficulty
MEDIUM

Yields
20


Pork chops topped with a creamy chili sauce made with Campbell's® Condensed Cream of Mushroom Soup. Served with sautéed mushrooms and brown rice for an easy to make, mouth-watering dish.

Nutrition Facts	
Serving Size	SERVINGS (1 TOPPED PORK CHOP)
Amount Per Serving	
Calories 287	
% Daily Value	
Total Fat 8.3g	13%
Saturated Fat 2.2g	11%
Cholesterol 48mg	16%
Sodium 304mg	13%
Total Carbohydrate 30.2g	10%
Dietary Fiber 2.2g	9%
Protein 21.1g	42%
Vitamin A 2%	Vitamin C 2%
Calcium 7%	Iron 7%

INGREDIENTS

WEIGHT

MEASURE

vegetable oil		2 1/2 tsp.
pork chop	40 oz.	20
black pepper		5/8 tsp.
mushrooms, sliced	49 oz.	20 cups
 Campbell's® Healthy Request® Condensed Cream of Mushroom Soup , 50 oz ea		1 cans
water		3 333/1000 cups
chili powder	1 oz.	10 tsp.
cooked brown rice	69 oz.	10 cups

INSTRUCTIONS

1. Heat the oil in a skillet over medium-high heat. Add the pork and cook for 8 minutes or until well browned on both sides and cooked through.
2. Season the pork with the black pepper. Remove the pork from the skillet, cover and keep warm. Repeat steps until all pork is cooked.
3. Add the mushrooms to the skillet and cook for 5 minutes or until tender, stirring occasionally. Remove the mushrooms from the skillet, cover and keep warm.
4. Reduce the heat to medium. Whisk the soup, water and chili powder in the skillet and cook for 2 to 3 minutes.
CCP- minimum internal temperature of 165°F. for one minute.
CCP- Hold hot (per HACCP) at 140°F. for service or cool quickly (per HACCP) to 40°F. or below.
5. To Serve: Using a #8 scoop, portion 1/2 cup rice onto plate. Top with one pork chop and mushrooms with sauce. Serve with the rice