



Baked Pork Chops with Cream of Mushroom Soup

Jacob · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

4

Description

These baked pork chops with cream of mushroom soup are fork tender when done right. They're great comfort food for cold days. The cream of mushroom soup gravy is great on both the pork chops and mashed potatoes.

Ingredients

- - ½ yellow onion
- sliced - 4 pork chops - 26 ounces condensed cream of mushroom soup - ¼ cup water - 2 cubes beef bouillon

Instructions

1. Gather all ingredients. Preheat the oven to 325 degrees F (165 degrees C). Dotdash Meredith Food Studios Place onion slices on the bottom of a glass baking dish. Lay pork chops over onions. Cover chops evenly with condensed soup. Dotdash Meredith Food Studios Add water and bouillon
2. breaking up the bouillon cubes to spread flavor. Cover the baking dish with aluminum foil. Dotdash Meredith Food Studios Bake pork chops in the preheated oven
3. stirring gravy once or twice
4. until no longer pink in the centers
5. about 1 hour. An instant-read thermometer inserted into the center of a chop should read at least 145 degrees F (63 degrees C). Dotdash Meredith Food Studios Recipe Tip You can use onion flakes if you don't have an onion on hand.