**Italian Pork Chops**

RECIPE

**INGREDIENTS**

* 24 pork chops
* Salt and pepper
* 3 tablespoons oil
* 3 large onion, sliced
* 3 large green pepper
* 1 10# can stewed or diced tomatoes
* 1 ½ teaspoon dried basil
* 1 ½ teaspoon dried oregano
* 3-4 garlic cloves, chopped
* Optional Ingredients:

mushrooms, garlic powder, onion powder

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**DIRECTIONS**

1. Preheat oven to 350 degrees.
2. Heat oil in skillet over medium heat. Season chops with salt and pepper. Brown pork chops in oil on both sides, about 2-3 minutes on both sides and place in a 2” pan.
3. Arrange sliced onions and peppers on the bottom of a casserole dish and place pork chops on top.
4. If using mushrooms, put them on top of pork chops then cover with tomatoes. Add basil, oregano and garlic.
5. Bake, covered for 50 minutes.
6. Remove cover and bake for 20 minutes longer. Internal temperature should be 145 degrees.

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| **Prep Time:** 10 minutes | **Cook Time:** 80 minutes | **Total Time:** 90 minutes | **Yield:** 24 servings |