

Pork Chop Skillet

Ingredients

4-1/2 inch pork chops	1 tsp. salt, divided
2 Tbsp. vegetable oil	1 (11 oz) can whole kernel corn, drained
1 ¼ cups water	1 (14.5 oz) can diced tomatoes, not drained
2/3 cup uncooked long grain rice	¼ tsp. pepper
½ cup chopped onion	

Directions

In a large skillet, brown chops in oil; drain. Remove chops. Combine water, rice, onion and ½ tsp. salt in the skillet. Place pork chops over rice mixture; top with corn and tomatoes. Sprinkle with pepper and remaining salt. Bring to a boil. Reduce heat; cover and simmer for 20-25 minutes or until pork and rice are tender. Let stand 5 minutes before serving.