



R E C I P E

Recipes gathered from many resources, especially www.allrecipes.com

CORN BREAD PORK CASSEROLE

INGREDIENTS

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| ‡ 2 (4 oz.) boneless pork loin chops | ‡ pepper to taste |
| ‡ 1 Tbsp. shredded Parmesan Cheese | ‡ 1/2 cup reduced sodium chicken broth |
| ‡ 1/2 lb. sliced fresh mushrooms | ‡ 3 cups cornbread stuffing |
| ‡ 2 garlic cloves, minced | ‡ 1/2 cup reduced fat sour cream |
| ‡ 2 Tbsp. all-purpose flour | |

DIRECTIONS

1. In a large skillet coated with nonstick cooking spray, brown pork chops on both sides; set aside. In the same skillet, sauté mushrooms until tender. Transfer mushrooms to a 1-1/2 qt. baking dish coated with nonstick cooking spray.
2. In a small bowl, combine flour and broth until smooth. Stir in the sour cream, Parmesan cheese, garlic and pepper; pour over mushrooms. Top with pork chops. Cover and bake at 350 degrees $\%$ for 25 minutes. Sprinkle with stuffing. Bake 10 minutes longer or until meat juices run clear.