**Pork Mozarella Pork Chops**

6 pork chops 1 C onion slices

4 T flour 1 C green and/or red pepper slices

1 t salt 1 ½ C milk

1 t paprika 1 C shredded mozarella

4 T margarine ½ C grated parmesan

Combine flour, salt, and paprika and use to coat pork chops. Reserve remaining flour mixture. Melt 2 T margarine in skillet and brown chops. Transfer chops to 8x12” baking dish. Melt remaining 2 T margarine, add onions and pepper and cook until tender. Add vegetables to chops dish. Stir remaining flour mixture into fat in pan. Add milk and cook until sauce is thickened. Combine cheeses and add half to the sauce. Pour over chops and veggies. Bake at 350 for 40 minutes or until chops are tender. Top with remaining cheese; return to oven until melted or broil until lightly browned.