



# Pork Chops with Scalloped Potatoes

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*Mom always managed to put a delicious hearty meal on the table for us and for our farmhands. This all-in-one comforting pork chops recipe reminds me of home. —Bernice Morris, Marshfield, Missouri*

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**TOTAL TIME:** Prep: 25 min. Bake: 1-1/2 hours

**YIELD:** 6 servings.

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## Ingredients

3 tablespoons butter

3 tablespoons all-purpose flour

1-1/2 teaspoons salt

1/4 teaspoon pepper

1 can (14-1/2 ounces) chicken broth

6 pork rib or loin chops (3/4 inch thick)

2 tablespoons canola oil

Additional salt and pepper, optional

6 cups thinly sliced peeled potatoes

1 medium onion, sliced

Paprika and minced fresh parsley, optional

## Directions

1. In a small saucepan, melt butter; stir in the flour, salt and pepper until smooth. Add broth. Bring to a boil; cook and stir for 1 minute or until thickened. Remove from the heat and set aside.
2. In a large skillet, brown the pork chops on both sides in oil; sprinkle with additional salt and pepper if desired.
3. In a greased 13x9-in. baking dish, layer potatoes and onion. Pour broth mixture over layers. Place pork chops on top.
4. Cover and bake at 350° for 1 hour; uncover and bake 30 minutes longer or until meat and potatoes are tender. If desired, sprinkle with paprika and parsley.

