

Creamy Ranch Style Pork Chops & Rice

Serves: 4

Ingredients:

- 1 tablespoon vegetable oil
- 4 boneless pork chops , 3/4-inch thick (about 1 pound)
- 1 (10 3/4 ounce) can Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
- 3/4 cup milk
- 1 (1 ounce) package ranch salad dressing mix
- Paprika
- 2 1/4 cups water
- 1 cup uncooked regular long-grain white rice

Directions:

Heat the oil in a 10-inch skillet over medium-high heat. Add the pork and cook until well browned on both sides.

Stir the soup, milk and 1/2 package salad dressing mix in the skillet and heat to a boil. Reduce the heat to low. Cover and cook for 10 minutes or until the pork is cooked through. Sprinkle with the paprika.

Heat water and the remaining salad dressing mix in a 3-quart saucepan over medium-high heat to a boil. Stir in uncooked regular long-grain white rice and cook according to the package directions.

Serve pork chops over rice.