

## Easy Pork Chop Casserole

### Ingredients:

- 4 thick lean pork chops
- Salt and pepper
- $\frac{3}{4}$  cup long grain rice
- 1 can (16 oz.) stewed tomatoes
- $\frac{1}{4}$  tsp. oregano
- 1 large green pepper sliced into circles
- 1 large onion sliced into circles
- 2 slices of bacon
- $\frac{1}{4}$  cup beef broth (more may be needed if casserole becomes dry in cooking)



### Instructions:

1. Preheat oven to 350
2. Season pork chops with salt and pepper and brown
3. Place uncooked rice in wide buttered casserole dish
4. Arrange chops over rice
5. Pour tomatoes over rice and chops and add oregano
6. Add sliced green pepper and sliced onion
7. Top with bacon slices
8. Pour broth over all (you may need more broth as the dish cooks if it gets dry)
9. Bake 1  $\frac{1}{2}$  hours, cover for the last 45 minutes