

Cranberry-Chile Pork Chops

Serve these chops with roasted squash and white and wild rice pilaf for a special autumn meal. Squares of warm gingerbread with cinnamon whipped cream make the perfect finale.

Recipe Cookbook: Nestle® Very Best Baking

Prep Time: 5 minutes

Cooking Time: 20 minutes

INGREDIENTS:

- 1 TBS vegetable oil
- 6 boneless pork chops, seasoned with salt and ground black pepper
- 1 can (16-oz) whole berry cranberry sauce
- 1 can (4-oz) ORTEGA® Diced Green Chiles
- 1 green onion, sliced

DIRECTIONS:

HEAT vegetable oil in medium skillet; add pork chops. Cook on medium-high heat till browned on both sides.

COMBINE cranberry sauce + chiles; pour over chops. Cover/cook over low heat 10 minutes or till chops are cooked through. Sprinkle with green onion.

Serves: 6