Apple-Baked Pork Chops

Pillsbury Best One Dish Meals - February - 2011

Servings: 4

Preparation Time: 15 minutes

Start to Finish Time: 1 hour 10 minutes

3 cups herb-seasoned stuffing cubes

1 jar (12 oz) pork gravy

1 medium onion, cut into 1/8-inch slices 4 1/2-inch thick (1.5 lbs) pork loin chops

1 medium red apple, sliced

Preheat oven to 375 degrees.

Spray a 13x9-inch glass baking dish with cooking spray.

Place the stuffing cubes in the dish. Stir in the gravy.

Top with the onion, pork chops and apple.

Cover the dish with foil.

Bake for 40 minutes.

Remove the foil from the baking dish.

Bake 10 to 15 minutes longer or until pork is no longer pink in the center.

Per Serving (excluding unknown items): 370 Calories; 9g Fat (22.2% calories from fat); 26g Protein; 46g Carbohydrate; 3g Dietary Fiber; 51mg Cholesterol; 2724mg Sodium. Exchanges: 2 1/2 Grain(Starch); 2 1/2 Lean Meat; 1/2 Vegetable; 1/2 Fruit; 1 Fat.