

Easy Caramelized Onion Pork Chops

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Rated: ★★★★★

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Photo By: cookin'mama

Prep Time: 5 Minutes
Cook Time: 40 Minutes

Ready In: 45 Minutes
Servings: 4

"Five minutes of preparation, and then you can relax while the chops and onions simmer on the stove. Great with parsley potatoes!"

INGREDIENTS:

1 tablespoon vegetable oil	2 teaspoons ground black pepper
4 (4 ounce) pork loin chops, 1/2 inch thick	1 onion, cut into strips
3 teaspoons seasoning salt	1 cup water

DIRECTIONS:

1. Rub chops with 2 teaspoons seasoning salt and 1 teaspoon pepper, or to taste.
2. In a skillet, heat oil over medium heat. Brown pork chops on each side. Add the onions and water to the pan. Cover, reduce heat, and simmer for 20 minutes.
3. Turn chops over, and add remaining salt and pepper. Cover, and cook until water evaporates and onions turn light to medium brown. Remove chops from pan, and serve with onions on top.

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