

PORK CHOPS WITH SCALLOPED POTATOES



**3 tablespoons butter
3 tablespoons all-purpose flour
1-1/2 -2 scoops Simple Salsa Seasoning
1 can (14-1/2 ounces) chicken broth
6 pork rib or loin chops (3/4 inch thick)
2 tablespoons canola oil
Additional salt and pepper, optional
6 cups thinly sliced peeled potatoes
1 medium onion, sliced
Paprika and minced fresh parsley, optional.**

Directions:

**In a small saucepan, melt butter; stir in the flour, and Simple Salsa Seasoning until smooth. Add broth. Bring to a boil; cook and stir for 1 minute or until thickened. Remove from the heat and set aside.
In a large skillet, brown the pork chops on both sides in oil; sprinkle with additional salt and pepper if desired.**

In a greased 13-in. x 9-in. baking dish, layer potatoes and onion. Pour broth mixture over layers. Place pork chops on top. Cover and bake at 350° for 1 hour; uncover and bake 30 minutes longer or until meat and potatoes are tender. If desired, sprinkle with paprika and parsley. Yield: 6 servings.