

Pork Chop Vegetable Bake



Pork Chops

9 boneless pork loin chops
Extra virgin olive oil
Salt
Garlic Powder
1/2 large sweet onion, thinly sliced and quartered
5 to 6 medium baking potatoes, peeled and thinly sliced
1 (16 ounce) package baby carrots, rinsed

Coat pork chops with olive oil and season to taste with salt and garlic powder.

In an ungreased 9 x 13 inch baking dish, layer half of the onions, pork chops, remaining onions, potatoes, and carrots. Drizzle vegetables with olive oil and season with salt and garlic powder.

Cover with aluminum foil and bake at 250 degrees for 3 hours.

Serves 9

Cook's Note: To reheat leftovers, cover and bake at 350 degrees for 45 minutes. Serve with Leo's Cole Slaw.