

Pork Chop Rhubarb Casserole

From – www.rhubarbinfo.com

4 pork chops
3 cups chopped rhubarb
1 Tbsp cooking oil
½ cup brown sugar
1 tsp cinnamon
2 ½ to 3 cups bread crumbs
¼ cup flour
salt and pepper to taste

- In skillet, brown pork chops in oil and add salt and pepper.
- Remove to platter.
- Mix ¼ cup pan drippings with bread crumbs.
- Reserve ½ cup of the bread crumb mixture then sprinkle remaining crumbs into 9x13 inch baking dish.
- Combine rhubarb, sugar, flour and cinnamon and spoon half over the bread crumbs.
- Arrange pork chops on top.
- Spoon remaining rhubarb mixture over chops.
- Cover with foil and bake at 350 degrees for 45 minutes.
- Remove foil, sprinkle reserved bread crumb mixture over top and bake 15 minutes longer.



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