

# Squash and Pork Chops

From – *United Fresh Fruit and Vegetable Association*

1 tsp salt  
¼ tsp ground black pepper  
¼ tsp ground ginger  
6 lean loin pork chops  
1 Tbsp shortening  
2 lbs winter squash  
2 Tbsp butter  
2 Tbsp flour  
1 chicken bouillon cube  
1 cup boiling water  
1/8 tsp ground thyme  
1/8 tsp ground ginger  
¼ tsp salt  
1 tsp finely chopped onion

- Combine first 3 ingredients and rub into both sides of pork chops.
- Brown chops on both sides with shortening.
- Wash squash and cut into cross-wise slices 1/8 inch thick. Peel slices and remove seeds.
- Arrange a layer of squash in a 10 x 6 x 2 inch baking dish.
- Top with pork chops and then with remaining squash.
- Melt butter in a sauce pan then blend in flour.
- Add remaining ingredients. Cook until slightly thickened.
- Pour over squash and pork chops.
- Cover and bake in preheated 350F oven until squash is tender about 50 minutes.



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