



Pork Chop Rice Casserole

Makes 6 servings

Ingredients:

6 Kirkland Signature™ Bone-in Pork Chops
2 tsp salt, divided
¾ tsp ground black pepper, divided
2 tsp ground cumin
2 Tbsp vegetable oil
2 Tbsp butter
8 oz mushrooms, sliced
1 onion, chopped
2 garlic cloves, finely chopped
2 cups chicken broth
2 cups instant brown rice, uncooked
1 Tbsp coriander seeds
Fresh parsley, chopped

Instructions:

Preheat oven to 375 F. Sprinkle the chops with 1½ tsp salt, ½ tsp pepper, and cumin. Heat the oil in a large skillet over high. Brown the chops 2 to 3 minutes per side. Remove from skillet and set aside. Add butter and mushrooms to the skillet. Cook until softened, about 4 to 5 minutes. Add onion. Cook for an additional 3 minutes. Add garlic. Cook 1 minute. Pour in the broth and bring to a simmer.

Place the uncooked rice, coriander, and remaining ½ tsp salt and ¼ tsp pepper in a 9 x 13-inch baking dish. Pour the contents of the skillet over the top and stir. Shingle the chops over the top. Cover with two layers of heavy-duty foil. Bake the chops until internal temperature on a meat thermometer reaches 145 F in the thickest part of the meat, about 20 minutes. Let stand, covered, for 5 minutes. Top with parsley. Serve.

Recipe courtesy of Swift Premium® and the Pork Checkoff.

For more recipe ideas, go to Costco.com and search: **Quick & Easy**





Pork Chops with Tonkatsu Sauce & Slaw

Makes 6 servings

Pork Chops

Ingredients:

1½ cups panko breadcrumbs
½ cup sesame seeds
6 Kirkland Signature™ Bone-in Pork Chops
1 tsp salt
½ tsp ground black pepper
2 large eggs
2 Tbsp vegetable oil, or more as needed
Cabbage Slaw (See recipe below.)
1 cup Tonkatsu or Korean BBQ sauce

Instructions:

Preheat oven to 375 F. In a bowl or plate, combine breadcrumbs and sesame seeds. Sprinkle chops with salt and pepper. Whisk eggs in a large bowl. Dip chops in eggs and then breadcrumb mixture, pressing the breadcrumbs onto the pork. Heat vegetable oil in a large skillet until shimmering. Working in two batches, cook until golden, about 3 to 5 minutes per side. Transfer to a baking sheet. Repeat with remaining chops, adding additional oil as needed. Place chops in a preheated 375 F oven. Bake until internal temperature on a meat thermometer reaches 145 F in the thickest part of the meat, approximately 20 minutes. Top with Cabbage Slaw and Tonkatsu sauce.

Cabbage Slaw

Ingredients:

8 cups green cabbage, finely shredded
½ tsp salt
¼ tsp ground black pepper
¼ cup mayonnaise
2 Tbsp rice vinegar

Instructions:

In a large bowl, toss cabbage with salt, pepper, mayonnaise, and rice vinegar. Serve with the chops.

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