### **Baked Italian Pork Chops**

Thaw completely and bake at 350 F for 25 to 30 minutes, or until pork chops are cooked through. Serve with salad and dinner rolls.

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### **Baked Italian Pork Chops**

Thaw completely and bake at 350 F for 25 to 30 minutes, or until pork chops are cooked through. Serve with salad and dinner rolls.



#### Mongolian Pork Chops

Thaw and add the meat and sauce to skillet. Bring sauce to bubbling and saute for 9 to 11 minutes, or until pork chops are cooked through. Serve with salad and eggrolls.

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#### Mongolian Pork Chops

Thaw and add the meat and sauce to skillet. Bring sauce to bubbling and saute for 9 to 11 minutes, or until pork chops are cooked through. Serve with salad and eggrolls.



# Skillet Ranch Pork Chops

Thaw completely and add the pork chops and sauce to skillet. Cook over medium high heat for 15 minutes, or until pork chops are cooked through. Serve with dinner rolls and salad.

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# Skillet Ranch Pork Chops

Thaw completely and add the pork chops and sauce to skillet. Cook over medium high heat for 15 minutes, or until pork chops are cooked through. Serve with dinner rolls and salad.

Date:	



# **Baked Breaded Pork Chops**

Thaw and bake at 400 F for 25 to 35 minutes, or until pork chops are cooked through. Serve with mashed potatoes and veggies.

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## **Baked Breaded Pork Chops**

Thaw and bake at 400 F for 25 to 35 minutes, or until pork chops are cooked through. Serve with mashed potatoes and veggies.

Date:	



## Slow Cooker Shredded Mojo Pork

Thaw and slow cook on low for 8 hours. Once cooked, shred the pork with 2 forks and strain off liquid before serving.

Serve with rice and black beans.



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Thaw and slow cook on low for 8 hours. Once cooked, shred the pork with 2 forks and strain off liquid before serving.

Serve with rice and black beans.

Date:	

