

Brown Sugar & Balsamic Pork Chops

Thaw and bake at 350 F for 30 to 40 minutes, or until cooked through. Serve with mashed potatoes and veggies.

Date: _____



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Firecracker Pork Chops

Thaw completely before transferring pork chops to baking dish. Bake at 350 F for 25 to 40 minutes, or until cooked through. Serve with rice and veggies.

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Slow Cooker Salsa Verde Pork Tacos

Thaw partially or completely before adding to slow cooker. Set slow cooker on low and cook for 8 hours. Once cooked, shred the pork and make tacos with pork and preferred toppings. Serve tacos in corn tortillas with veggies.

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Cream Cheese Pork Chops

Thaw completely and simmer pork chops and sauce in skillet over low heat for 10 to 12 minutes, or until pork chops are cooked through. Serve with salad and veggies.

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Pork Medallions with Dijon Sauce

Thaw and slow cook on low for 8 hours. Once cooked, swirl in the sour cream for creamy sauce. Serve with mashed potatoes and veggies.

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