

## Black Bean and Corn Salsa Pork Chops (Southern Living)

- 1 oven bag
- 1 Tbsp all-purpose flour
- 1/2 tsp garlic powder, divided
- 1/2 tsp salt, divided
- 1/2 tsp pepper, divided
- 2 (11 oz) cans whole kernel corn with red and green peppers, drained (I think I only used one)
- 1 (15 oz) can black beans, rinsed and drained
- 1 (10 oz) can diced tomato and green chiles ( I used Original Rotel)
- 4 (1/2 inch) boneless center-cut pork chops, trimmed

Preheat oven to 350. Place oven bag in a 13 x 9 pan. Add flour, 1/4 tsp garlic powder, salt and pepper to oven bag. Twist end of bag and shake to combine. Add corn, beans and tomatoes to oven bag. Squeeze to blend ingredients. Sprinkle pork chops with remaining seasoning. Arrange in an even layer over vegetables. Close bag with nylon tie and cut 6 (1/2 inch) slits in top of bag. Bake at 350 for 30 minutes or until pork chops are done and tender.

Susan

You Go Girl!

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