



Noreen's Kitchen

Pressure Cooker

Golden Mushroom Pork Chops

Ingredients

2 Pounds of assorted pork chops	1 soup can of water
3 Cans of Golden Mushroom Soup	1 teaspoon dried thyme
1 pound of baby carrots	Salt and pepper to taste
1 14 ounce can, sliced mushrooms	Prepared egg noodles for serving

Step by Step Instructions

NOTE: I am using an Wolfgang Puck Bistro 5 quart electric pressure cooker. Please consult the manufacturers instruction manual for your model to learn how best to set your particular model of machine for cooking this dish.

In the vessel of your pressure cooker, place canned mushrooms and their liquid along with the soup from all three cans.

Mix well and add one soup can of water. Blend well.

Add in carrots and pork chops season with salt and pepper and thyme.

Cook per manufacturer's instructions.

Allow the cooker to do a natural release. This will help the meat to be even more tender.

When pressure has released, remove lid and stir. Allow this to rest for 5 to 10 minutes before serving over egg noodles, mashed potatoes, rice, quinoa or couscous.