Garlic Pork Chops

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Ingredients

1 tablespoon vegetable oil
4 boneless pork chops, 3/4-inch thick
1 clove garlic, minced
1 (ounce) can Campbell’s® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1/2 cup milk
4 cups hot cooked couscous or regular long-grain white rice

Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the chops and garlic and cook for 10 minutes or until the chops are well browned on both sides. Remove the chops and set aside.

Stir the soup and milk into the skillet. Heat to a boil. Return the chops to the skillet and reduce the heat to low. Cover and cook for 5 minutes or until the chops are slightly pink in the center*. Serve with couscous or rice.