

Pork Chops and Garden Vegetables

- 2 (1-inch thick) pork chops
- 1 tablespoon butter or margarine, melted
- 1 carrot, cut into ½-inch slices
- ½ cup fresh green beans, cut into 1-inch lengths
- 1 small potato, peeled and cut into ½-inch cubes
- 1 tablespoon chopped fresh *basil*
- 2 (0.25-ounce) envelopes instant onion soup
- 2/3 cup water

Brown pork chops on both sides in butter in a large skillet; drain. Add carrot, green beans, potato and basil. Combine dry soup mix and water, mixing well. Pour over chops and vegetables. Bring to a boil; cover, reduce heat, and simmer 45 minutes or until chops are tender.

Serves 2.