

Salsa Skillet Pork Chops

Ingredients:

6 boneless pork loin chops (6 ounces each)
½ teaspoon salt
¼ teaspoon pepper
2 cups fresh whole kernel corn
1 can (15 ounces) pinto beans, rinsed and drained
1-1/4 cups salsa
2 tablespoons water
1 teaspoon ground cumin

Directions:

1. Sprinkle pork chops with salt and pepper. Heat a large skillet coated with cooking spray over medium heat. Brown chops on both sides in batches.
2. Return all chops to pan. Add remaining ingredients; bring to a boil. Reduce heat; simmer, covered, 6-8 minutes or until thermometer inserted in pork reads 145 degrees. Let stand 5 minutes before serving. **Yield:** 6 servings