

Baked Pork Mozzarella

1 envelope dry onion soup mix	2 tbsp water
1/3 cup dry bread crumbs	center cut pork chops
1/8 tsp pepper	1 1/2 cups your favorite spaghetti sauce
1 egg	1 cup shredded mozzarella cheese

Directions:

On waxed paper, combine soup mix, bread crumbs and pepper.

In shallow dish, beat together egg and water. Dip chops into egg mixture; coat with soup mixture.

In 2 qt. oblong baking dish, arrange chops. Bake at 400°F for 20 minutes.

Pour spaghetti sauce over chops. Sprinkle with cheese. Bake 5 minutes or until chops are no longer pink and sauce is hot and bubbling.



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Garden Chicken Legs

chicken legs	Parmesan cheese
green peppers	oregano
onions	pepper
butter	mozzarella cheese
tomatoes	

Directions:

Melt the butter in a medium frying pan either on the stove or on the grill.

Fry the chicken until tender. Chop up the green peppers, onions, and tomatoes and add the oregano and pepper to taste (about 1tbsp of each)

Pour this over the chicken and cook about 20-30 minutes until marinated in the sauce it makes.

Top with the cheese and let it brown.



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