Pork Chops and Peppers

Makes 6 servings

6 pork chops, lean center-cut, 1/2-inch thick
1 medium thinly sliced onion
1/2 cup chopped green bell pepper

1/2 cup chopped red bell pepper
1/8 teaspoon black pepper
1/4 teaspoon salt

1. Preheat oven to 375 degrees.
2. Trim fat from pork chops. Place chops in a 13x9-inch baking pan.
3. Spread onion and peppers on top of chops. Sprinkle with pepper and salt.
4. Cover pan and bake 30 minutes.
5. Uncover, turn chops, and continue baking for an additional 15 minutes or until no pink remains.
6. Garnish with fresh parsley (optional).