
Pork Chops with Mushroom Gravy

Description

Juicy bone-in pork chops simmered in a rich, creamy mushroom gravy—this comfort food classic is perfect for a cozy dinner night.

Total time: 25 min Yield: 4 servings

Ingredients

4 (6 oz.) thick-cut bone-in pork chops
salt and pepper (to taste)
oil (as needed)
1 onion (sliced)
1 tsp sliced garlic
6 oz mushrooms (sliced)
1 to 2 can cream of mushroom soup
parsley (chopped for garnish)

Prep Time: 10 min Cooking Time: 15 min Total Time: 25 min

Instructions

Season the pork chops with salt and pepper. Heat oil in a large pan over medium-high heat. Sear the pork chops for three to four minutes per side until browned, then remove them from the pan and set aside.

In the same pan, sauté the onions and garlic until softened, adding more oil if needed. Stir in the mushrooms and cook until tender. Pour in the cream of mushroom soup, mixing well to combine. Add a splash of water if the sauce is too thick. Return the pork chops to the pan, coating them in the sauce. Simmer on low heat until the pork chops are fully cooked and tender. Serve warm with your favorite side dishes and top with parsley to garnish.

Recipe brought to you by:

Chef Maka Kwon