

Cream of Mushroom Pork Chops

Yields: 4 servings	Prep Time: 10 minutes	Cook Time: 22 minutes	Total Time: 32 minutes

Ingredients:

- 1 tbsp olive oil, divided
- 1 lb thick boneless pork chops
- 1 tsp garlic powder
- ½ tsp salt
- ½ tsp black pepper
- Fresh or dried parsley for garnish

Gravy:

- 1 lb fresh mushrooms, sliced
- ½ yellow onion, sliced
- ½ c chicken broth
- 1 (10.5 oz) can of cream of mushroom with roasted garlic soup
- ½ tsp black pepper



Instructions:

1. Preheat the oven to 350F.
2. In a large, oven-safe skillet, add half of the olive oil and heat over medium-high heat.
3. Prepare pork chops for the skillet by patting them dry with a paper towel, then sprinkling with garlic powder, salt, and pepper.
4. Place pork chops in the skillet (there should be sizzling). Brown pork chops for 2-3 minutes per side, until a golden-brown crust forms.
5. Remove pork chops and allow them to rest on a plate.
6. Add remaining oil to the skillet and heat over medium-high heat.
7. Add mushrooms and onion. Gently sauté for 3-4 minutes, until browning begins to occur, and the onions become fragrant, but the mushrooms have not totally cooked through yet.
8. In a small mixing bowl, whisk chicken broth, condensed soup, and black pepper until well combined, then pour the mixture into the skillet.
9. Remove the skillet from heat, then add the pork chops and any juices that have collected on the plate. Scoop gravy and mushroom mixture over the top of the pork.
10. Transfer the skillet to the oven to finish for about 22 minutes, or until the pork has reached an internal temperature of 145F. The thickness of your pork chops can adjust the time in the oven, so I recommend using an instant-read meat thermometer to check doneness.
11. Garnish with fresh chopped parsley.
12. Serve warm over rice, cauliflower rice, mashed potatoes, or egg noodles.