



**Delicious
Recipes**

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Pork Chops with Creamy Mushroom Sauce

INGREDIENTS

4 bone-in pork chops, 1/2-3/4 inch thick (about 2 pounds)
1 tsp garlic powder
1 tsp paprika
Salt and pepper
3 tablespoons extra-virgin olive oil, divided
1/3 cup minced shallots
1/4 cup butter

For the Mushroom Sauce:

8 ounces sliced mixed mushrooms, such as cremini, shiitake & oyster
2 tbsp all purpose flour
1/3 cup half-and-half
1/2 cup chopped fresh herbs, such as chives, tarragon and/or parsley

DIRECTIONS

1. Pat dry your pork chops. Sprinkle the garlic powder, paprika and salt and pepper and season each side of the pork chops, gently rubbing the spices into the meat.
2. Heat a cast iron or oven safe skillet to medium high heat and allow it to get nice and hot. Pour in olive oil followed by each of the pork chops into the skillet and sear for just about 2-3 minutes per side. The meat will start to pull away from the pan when it's ready to flip. Once both sides are seared, remove from pan and set aside.
3. In the same pan, add shallots and mushrooms and butter. Stir until shallots are tender and mushrooms have browned.
4. Add flour, and stir until coated. Pour the half and half and stir until simmering. Once the mushroom sauce has thickened, add the pork chops back in the pan and simmer for 8-10 minutes.
5. Once finished simmering, remove from heat, garnish with fresh parsley and serve.