



Pork Chops in Garlic Mushroom Sauce

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

8

Description

These pork chops with mushroom gravy are my twist on a fancy restaurant meal we got on Valentines Day The recipe has half the amount of garlic that was originally used I hope everyone else enjoys it just as much as we do Garnish with fresh parsley chives or thyme leaves

Ingredients

- - 2 pounds boneless pork chops - ½ teaspoon paprika - kosher salt and ground black pepper to taste - ¼ cup butter
- divided - 1 (8 ounce) package sliced fresh mushrooms - 4 cloves garlic
- minced - 1 teaspoon Dijon mustard - 2 tablespoons all-purpose flour - 2 cups beef broth

Instructions

1. Season both sides of pork chops with paprika
2. salt
3. and pepper. Heat a large skillet over medium-high heat; add 2 tablespoons butter. Sear pork chops until golden brown and no longer pink in the center
4. 2 to 4 minutes per side. Remove pork chops from the skillet and set aside. Melt remaining butter in the same skillet over medium-high heat. Add mushrooms and cook until golden and excess moisture evaporates
5. about 5 minutes. Add garlic and mustard; cook until garlic is fragrant
6. about 1 minute. Add flour to the skillet
7. stirring to remove any lumps. Slowly add beef broth
8. whisking until incorporated. Season with salt and pepper. Reduce heat to medium and simmer
9. stirring often
10. until sauce thickens
11. about 5 minutes. Check for seasoning again. Return pork chops to the skillet and cook until heated through
12. about 1 minute. Serve hot. Kim's Cooking Now Recipe Tip You can use bone-in pork chops or pork tenderloin instead of boneless pork chops
13. chicken or vegetable broth instead of beef
14. and olive oil instead of butter if preferred.