

Creamy Herbed Pork Chops

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

These creamy pork chops are a delicious comfortfood meal. Serve with potatoes and your favorite vegetable.

Ingredients

- - 4 thick-cut boneless pork chops - 1 teaspoon Montreal steak seasoning
- or to taste - 2 ½ tablespoons all-purpose flour
- or as needed - 1 tablespoon dried basil - 1 teaspoon instant beef bouillon granules - 5 tablespoons butter
- divided
- or as needed - 1 teaspoon freshly ground black pepper - 2 cups milk

Instructions

1. Season pork chops on all sides with steak seasoning. Mix flour
2. basil
3. and bouillon granules together in a small bowl. Melt 2 tablespoons butter in a large skillet over medium heat. Add seasoned chops and cook until browned and only slightly pink in the center
4. 7 to 10 minutes per side. An instant-read thermometer inserted into the center should read at least 145 degrees F (63 degrees C). Transfer chops to a plate. Add remaining butter to the skillet as needed so that about 3 tablespoons pan drippings remain. Stir pepper into pan drippings and cook for 1 minute. Add flour mixture and cook
5. stirring constantly
6. until browned
7. about 2 minutes. Gradually whisk in milk and bring to a simmer over medium heat; cook
8. stirring constantly
9. until thick and bubbly
10. 4 to 6 minutes. Serve hot sauce over pork chops. kioluv