



Pressure Cooker BoneIn Pork Chops Baked Potatoes and Carrots

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr

Description

These pressure cooker pork chops are a great quick and easy meal The onepot pressure cooker makes cleanup a snap and brings dinner to the table quickly Use a 6quart or larger pressure cooker

Ingredients

- - 4 3/4-inch thick bone-in pork chops - salt and ground black pepper to taste - ¼ cup butter
- divided - 1 onion
- chopped - 1 cup baby carrots
- or more to taste (Optional) - 1 cup vegetable broth - 3 tablespoons Worcestershire sauce - 4 whole russet potatoes
- or more to taste

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Season pork chops with salt and black pepper. Dotdash Meredith Food Studios Melt 2 tablespoons butter in a pressure cooker over medium-high heat. Working in batches
2. cook pork chops in hot butter until browned
3. 3 to 5 minutes per side. Transfer pork chops to a plate. Dotdash Meredith Food Studios Melt remaining 2 tablespoons butter in the pressure cooker. Sauté onion and carrots in hot butter until fragrant
4. about 2 minutes; pour in broth and Worcestershire sauce. Dotdash Meredith Food Studios Return pork chops to the pressure cooker pot. Dotdash Meredith Food Studios Set a steamer basket on top of pork chops and place potatoes in the basket. Dotdash Meredith Food Studios Close and lock the lid. Select high pressure according to the manufacturer's instructions; set the timer for 13 minutes. Allow 10 to 15 minutes for pressure to build. Release pressure using the natural-release method
5. 10 to 40 minutes. Unlock and remove the lid. Slice potatoes along their tops and serve with pork chops and carrots. Dotdash Meredith Food Studios Recipe Tip You can use steak sauce instead of Worcestershire sauce
6. and chicken broth instead of vegetable broth.