



Jan39s Peppered Pork Chops With Mushrooms and Herb Sherry Sauce

Jacob · 29/09/2024



Prep Time

3 mins

Difficult

Medium

Servings

25 mins

Description

Make a weeknight special in less than 30 minutes using pork chops fresh herbs and a splash of sherry along with a side of Idahoan Signaturetrade Russets Mashed Potatoes Quick and easy but smells like a holiday feast you spent hours preparing

Ingredients

- - 6 thick-cut boneless pork chops - 1 tablespoon crushed black peppercorns - 1 (9.74 ounce) package Idahoan Signature™ Russets Mashed Potatoes - ¼ cup butter - 2 tablespoons olive oil - 4 cloves garlic
- chopped - ½ teaspoon salt
- or to taste - 2 tablespoons chopped fresh parsley - 1 teaspoon chopped fresh rosemary - 1 teaspoon chopped fresh sage - 1 teaspoon chopped fresh thyme - 1 (8 ounce) package sliced fresh mushrooms - ¼ cup dry sherry - 2 teaspoons cornstarch (Optional) - 1 teaspoon water (Optional)

Instructions

1. Press crushed pepper corns onto each side of pork chops. Prepare Idahoan Signature™ Russets Mashed Potatoes according to package directions. Keep warm. Heat butter and olive oil in a large skillet over medium heat. Add garlic and cook until garlic begins to turn golden but not brown
2. 1 to 2 minutes. Add parsley
3. rosemary
4. sage
5. and thyme; cook for 2 minutes. Place pork chops in skillet and cook 5 minutes; turn. Add mushrooms; season with salt. Slowly pour in dry sherry. Cover and cook another 5 minutes. An instant-read thermometer inserted into the center should read at least 145 degrees F (63 degrees C). Transfer pork chops to a warm serving dish. Continue to cook mushrooms until tender
6. if needed. Mix together cornstarch and water; stir into skillet. Continue stirring until the sauce thickens slightly
7. about 1 minute. Pour mushroom sauce over chops and serve immediately with a side of Prepare Idahoan Signature™ Russets Mashed Potatoes. Cook's Note: I use double the measurement of peppercorns as we like spicy. I also double the sauce and mushrooms and serve over mashed potatoes in place of gravy. This is a perfect meal with creamy
8. Idahoan Signature™ Russets Mashed Potatoes! Fresh herbs make all the difference but you may substitute dry ingredients if needed. Be sure to cut the measurement in half if using dry ingredients as they tend to be more potent.