

Creamy Mushroom Pork Chops with Garlic and Thyme Sauce



Ingredients:

For the Pork Chops:

4 bone-in pork chops (1-inch thick)
Salt and black pepper to taste
2 tbsp olive oil

For the Sauce:

2 tbsp unsalted butter
3 cloves garlic, minced
2 cups sliced mushrooms (button or cremini)
1 cup heavy cream
1/2 cup chicken broth
1 tsp Dijon mustard
1/2 tsp dried thyme
Fresh thyme sprigs (for garnish)

Instructions:

1. Prepare the pork chops:

Pat the pork chops dry with a paper towel and season both sides with salt and pepper.

2. Sear the pork chops:

Heat olive oil in a large skillet over medium-high heat. Add pork chops and cook until golden brown, about 4-5 minutes per side. Remove from skillet and set aside.

3. Make the mushroom sauce:

In the same skillet, melt butter over medium heat. Add minced garlic and sauté until fragrant, about 1 minute.

Add mushrooms and cook until softened and browned, about 5 minutes.

4. Create the creamy sauce:

Stir in heavy cream, chicken broth, Dijon mustard, and dried thyme. Bring to a simmer and cook until the sauce thickens slightly, about 3-5 minutes.

5. Combine:

Return the pork chops to the skillet and spoon the sauce over them. Simmer for 3-5 minutes until the pork chops are fully cooked and tender.

6. Serve: Garnish with fresh thyme sprigs and serve warm with mashed potatoes or rice. Juicy pork chops with a creamy garlic mushroom sauce make for an elegant yet simple dinner!