

Smothered Pork Chop and Scalloped Potato Casserole



Ingredients:

For the Casserole:

4 bone-in or boneless pork chops
Salt & pepper, to taste
1 tbsp olive oil
1 medium onion, thinly sliced
2 cloves garlic, minced
1 ½ lbs russet potatoes, peeled and thinly sliced
2 tbsp all-purpose flour
1 ½ cups milk
½ cup heavy cream
1 cup shredded cheddar cheese
1 tsp dried thyme
½ tsp paprika
¼ tsp ground black pepper
Optional Garnish: Chopped fresh parsley

Prep Time: 20 min / Cook Time: 65 min. / Yield: 4 servings

Instructions:

Sear the Pork Chops:

Preheat oven to 375°F (190°C).

- ~ Season the pork chops with salt and pepper on both sides.
- ~ In a large skillet, heat olive oil over medium-high heat.
- ~ Sear pork chops for 2–3 minutes per side until browned. Remove and set aside.

Prepare the Scalloped Potatoes:

- ~ In the same skillet, add onions & sauté for 3–4 min. until softened. Add garlic and cook for 30 sec.
- ~ Sprinkle flour over the onions and stir to coat.
- ~ Slowly whisk in milk and cream, stirring until thickened (about 3–5 minutes).
- ~ Add thyme, paprika, black pepper, and cheese. Stir until melted and smooth. Remove from heat.
- ~ Layer half of the sliced potatoes in a greased 9x13-inch baking dish. Pour half of the cheese sauce over the potatoes. Repeat with remaining potatoes and sauce.

Assemble the Casserole:

- ~ Place the seared pork chops on top of the scalloped potatoes.
- ~ Cover the dish with foil.

Bake and Finish:

- ~ Bake covered for 40 minutes.
- ~ Remove foil and bake for an additional 20–25 minutes, or until potatoes are tender and pork is fully cooked (internal temp 145°F).
- ~ Let rest for 5–10 minutes before serving.

Serve:

- ~ Serve hot, garnished with fresh parsley if desired.
- ~ Store leftovers in the refrigerator for up to 3 days.