

Garlic and Mushroom Pork Chops in Creamy White Wine Sauce

½ tsp. paprika
1 tsp. garlic powder
1 tsp. Kosher salt
¾ tsp. freshly ground black pepper
4 boneless pork chops, trimmed of fat
4 tbs. unsalted butter, divided (2 tbs. + 2 tbs.)
2 tbs. extra-virgin olive oil
16 oz. baby bella mushrooms, sliced
3 garlic cloves, minced or pressed
½ tsp. Italian seasoning
½ cup dry white wine (like Chardonnay)
1 cup heavy cream
1 cup chicken stock
1 heaping tbs. cornstarch
Flat-leaf parsley, chopped, for garnish

Combine paprika, garlic powder, salt, and pepper. Sprinkle evenly over one side of the pork chops. In a large Dutch oven or skillet, heat 2 tbs. butter and olive oil over medium-high heat until the butter melts. Place the seasoned side of the pork chops down into the skillet. Season other side of pork chops with remaining rub. Brown the pork chops on both sides (about 5 minutes per side). Remove pork chops to a plate.

In the same Dutch oven or skillet, melt the remaining 2 tbs. butter. Add in the mushrooms and cook until softened (about 5 minutes). Add in the garlic, cook until fragrant (about 1 minute). Sprinkle the Italian seasoning over top, stir to combine, then add in the wine. Allow to simmer and reduce for about 3 minutes, stirring occasionally to scrape up the browned bits from the bottom of the skillet.

Lower the heat to medium-low and add in the cream. Stir to combine and cook an additional 3 minutes. In a small bowl, whisk together the chicken stock and cornstarch to make a slurry. Add to the mushroom sauce, stirring to combine. Cook an additional 5 minutes until thickened. Add in the pork chops plus the juices from the plate, cover, and simmer until pork chops are cooked through (about 5-10 minutes).

Garnish with chopped parsley.



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