



Creamy Mushroom Pork Chops with Garlic and Thyme Sauce

Ingredients:

- 4 boneless pork chops
- 2 cups mushrooms, sliced
- 1 tbsp olive oil
- 2 tbsp unsalted butter
- 3 garlic cloves, minced
- 1 cup heavy cream
- 1/2 cup chicken broth
- 1 tsp fresh thyme leaves
- 1/2 tsp paprika
- Salt and pepper to taste
- Fresh parsley for garnish

Let's Make It Happen:

Sear the Pork Chops:

Heat olive oil in a skillet over medium heat. Season pork chops with salt, pepper, and paprika, then sear for 3–4 minutes per side until golden brown. Remove and set aside.

Sauté the Mushrooms:

In the same skillet, melt butter. Add mushrooms and cook until softened, about 5 minutes.

Make the Sauce:

Stir in garlic and thyme, cooking until fragrant. Pour in chicken broth, scraping the skillet for browned bits. Add heavy cream and simmer for 3–5 minutes until slightly thickened.

Combine and Simmer:

Return pork chops to the skillet, spoon sauce over them, and simmer for another 5–7 minutes until fully cooked (internal temperature of 145°F/63°C).

Finish with Fresh Herbs:

Garnish with fresh parsley and serve hot.

Tips for Extra Magic:

Add a splash of white wine to the sauce for extra depth.

Serve with mashed potatoes or buttered noodles to soak up the creamy sauce.

Substitute thyme with rosemary for a different herbaceous twist.

Enjoy:

Indulge in the rich, savory flavors of this comforting dish perfect for any dinner table.