

Pork Chops in Creamy Garlic Mushroom Sauce Recipe

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INGREDIENTS

- 4 pork chops bone-in or boneless (about 1-inch thick)
- 1 teaspoon [Get-r-Smoked Smoked Paprika](#)
- 1 teaspoon garlic powder
- Salt and fresh cracked black pepper to taste
- 2 tablespoons butter
- 2 tablespoons [Olive Oil Marketplace Portobello EVOO](#)

For the mushroom sauce

- 1 cup sliced brown mushrooms
- 4-5 garlic cloves crushed
- 1 teaspoon [Get-r-Smoked Italian seasoning](#)
- 1 1/2 cups heavy cream
- 1/2 cup chicken broth
- 1 tablespoon fresh chopped parsley
- Salt and pepper to taste

INSTRUCTIONS

- Combine paprika, garlic powder, salt, and pepper in a small bowl.
- Pat the pork chops dry with kitchen paper then season generously with the spice mix.
- Heat olive oil and butter in a skillet over medium-high until butter is melted.
- Sear the pork chops for 3-5 minutes per side until well browned on both sides. Transfer the pork chops to a warm plate and set aside.
- In the same skillet, add the mushrooms and stir fry until golden brown, scraping up any bits leftover from the chops.
- Add garlic, parsley and Italian seasoning then stir fry for another 30 seconds before pouring in the broth.
- Add the cream, give a good stir then allow simmering for 3-4 minutes until slightly thickened, and adjust seasoning if needed.
- Place pork chops and their juices back into the sauce and allow to simmer for 2-3 minutes, or until the pork chops are cooked to your liking.
- Garnish with remaining fresh parsley and serve the garlic pork chops in creamy mushroom sauce immediately with cauliflower rice, zucchini noodles, or pasta.
- Enjoy!

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About Olive Oil Marketplace

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In addition to the Oils and Balsamics, our store is packed with a variety of handmade Flavored Pastas, Seasonings and Rubs, Sauces, Gourmet Flavored Coffee, Loose Teas, Kitchen & Grilling Gadgets, and unique gift ideas with new products arriving often to elevate your dining experience and find the perfect gift for those you hold close to your heart!

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