

Garlic Butter Mushroom Pork Chops

crunchycreamysweet.com

Servings: 2

Ingredients

- 2 bone-in pork chops
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 tablespoon olive oil
- 4 tablespoons unsalted butter divided
- 5 medium baby Bella mushrooms sliced
- 3 garlic cloves minced
- 1/4 cup water or chicken stock
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon smoked paprika

Steps

1. In a cast iron skillet, heat up olive oil over medium heat.
2. Season pork chops on both sides with salt and pepper.
3. Sear pork chops on each side for 3 to 4 minutes, until golden brown. Check the internal temperature. It should be at least 145 degrees F.
4. Remove pork chops onto a plate and set aside.
5. Place two tablespoons of butter in the skillet and let melt. Add garlic and mushrooms. Season with salt, pepper and paprika. Saute, stirring often. Add chicken stock to skillet and scrape all of the browned bits from the bottom of the pan.
6. Add remaining 2 tablespoons of butter to skillet. Melt, then return pork chops to skillet. Simmer everything together for 2 to 3 minutes.
7. Serve.

