Smothered Pork Chops



The Cooking Mom's Amy Hanten knows what it's like to make dinner on a busy weeknight. With two kids, she's the master of getting food on the table for even the pickiest of eaters with ingredients that you most likely have on hand. With our Electric Skillet, she makes these smothered pork chops that are packed with flavor.

Your Key Ingredient:

NESCO 12″ Electric Skillet

Grocery Ingredients:
4 thick pork chops
Salt and pepper
2 tablespoons olive oil
2 tablespoons butter
8 ounces sliced mushrooms

½ cup chopped onion
1 can (10.75 ounces) cream of mushroom soup
1 cup sour cream
2 cups chicken stock
1 teaspoon soy sauce
1 tablespoon fresh thyme or ½ teaspoon dried thyme

Directions:

Season pork chops with salt and pepper on both sides. Heat oil in a large skillet. Brown chops over medium heat for a few minutes on each side. Remove chops to a plate and cover to keep warm. In same skillet add butter. Add onion and mushrooms, cook a few minutes until the onions and mushrooms start to get tender. Stir in chicken stock, soup and soy sauce. Bring to boil, stirring often. Add chops back to the skillet. Turn down heat and simmer for another few minutes until chops are cooked through. Turn down heat and whisk in sour cream and thyme, If sauce gets too thick add extra chicken stock. Serve chops with mushroom sauce on top.

This recipe was originally published on thecookingmom.com and was shared with consent from creator.