

Instant Pot Pork Chops

Ingredients

- 6 boneless pork chops, about 1" thick
- 1/3 cup all-purpose flour
- Salt
- Pepper
- 1 tablespoon olive oil
- 2 tablespoon butter
- 8 oz baby bella mushrooms, sliced
- 2 cloves garlic, minced
- 3/4 cup low-sodium chicken broth
- 1/4 cup heavy cream
- 1/4 cup freshly grated parmesan
- 2 cup baby spinach
- Juice of 1/2 lemon

Steps

1. Season 6 boneless pork chops generously with salt and pepper, then dredge lightly in 1/3 cup flour
2. Set instant pot to saute and heat 1 tbsp olive oil. When oil is shimmering, add pork chops in a single layer. Cook until golden on both sides, about 3 mins per side
3. Remove pork chops
 - 2 tbsp butter: add to instant pot
 - 8 oz baby bella mushrooms: add once butter is melted and cook until softened
 - 2 cloves garlic, minced: stir in a cook until fragrant
 - 3/4 cup chicken broth: add
4. Stir in the following:
 - 1/4 cup heavy cream
 - 1/4 cup grated parmesan
 - Pork chops
5. Pressure cook on high for 10 mins. Quick release, remove lid, and let pork chops sit in sauce for 10 mins
6. Remove pork chops and add the following:
 - 2 cup baby spinach
 - Juice of 1/2 lemon
7. Serve pork chops with sauce