

Smothered Pork Chops in Creamy Onion Gravy with Broccoli & Mushrooms



35 minutes | 2 servings

Find cookware

[aluminum foil](#)
[chef's knife](#)
[colander](#)
[cutting board](#)
[garlic press \(optional\)](#)
[measuring cups](#)
[measuring spoons](#)
[mixing bowls](#)
[nonstick skillet](#)
[stirring spoon](#)
[tongs](#)

Grab ingredients

1 crown	broccoli
6 fl oz	chicken or vegetable broth
½ lb	cremini mushrooms
1 clove	garlic
2 fl oz	heavy whipping cream
2	pork chops, boneless
1 medium	yellow onion
	all-purpose flour
	black pepper
	chili powder
	extra virgin olive oil
	garlic powder
	salt

Cook & enjoy

- 1 In a medium bowl, stir together flour and spices; remove 1 tablespoon seasoned flour and set aside for later use.
¼ cup all-purpose flour
¼ tsp garlic powder
¼ tsp chili powder
¼ tsp salt
⅛ tsp black pepper
- 2 Pat pork chops dry with paper towels, add to the bowl with the flour, and toss to coat.
2 pork chops, boneless
- 3 Preheat a skillet over medium-high heat. Once the skillet is hot, add oil and swirl to coat the bottom.
2 tsp extra virgin olive oil
- 4 Add chops to the skillet; cook until golden brown, about 2 minutes per side. Once golden, transfer to a plate and loosely cover with aluminum foil (the pork will not be cooked all the way through).
- 5 Meanwhile, peel and thinly slice onion into half rings.
1 medium yellow onion
- 6 Return skillet to medium heat. Once hot, add oil and swirl to coat the bottom.
1 tbsp extra virgin olive oil
- 7 Add onions, salt, and pepper to the skillet. Cook, stirring occasionally, until onions are soft and slightly caramelized, 10-15 minutes.
¼ tsp salt
⅛ tsp black pepper
- 8 Meanwhile, wash and dry broccoli. Separate into bite-sized florets and cut stems into smaller pieces; place in another medium bowl.
1 crown broccoli

- 9 Wash, dry, and thinly slice mushrooms. Peel and mince garlic. Add both to the bowl with the broccoli.

½ lb cremini mushrooms
1 clove garlic

- 10 Add reserved flour to the skillet and stir to coat onions. Cook, stirring frequently, about 1 minute.

- 11 Add broth and cream to the skillet, stir to combine, and bring to a simmer. Once simmering, reduce heat to low and cook, stirring occasionally, until sauce begins to thicken, 4-5 minutes.

6 fl oz (¾ cup) chicken or vegetable broth
2 fl oz (¼ cup) heavy cream

- 12 Return pork chops to the skillet and turn to coat in sauce. Cover and simmer until chops are cooked through, 5 minutes more.

- 13 Meanwhile, heat another skillet over medium-high heat. Once the skillet is hot, add oil and swirl to coat the bottom.

2 tsp extra virgin olive oil

- 14 Add veggies, salt, and pepper to the skillet; stir-fry until broccoli is bright green and tender-crisp, 4-5 minutes.

¼ tsp salt
⅛ tsp black pepper

- 15 To serve, divide pork chops, sauce, and veggies between plates. Enjoy!