



Creamy Pork Chops



Ingredients:

- 4 pork chops
- Salt, pepper, and garlic powder
- 1 cup of flour
- 2 TBSP of butter
- 2 TBSP of olive oil
- 2 TBSP of minced garlic
- 2 TBSP of flour
- ½ cup of chicken broth
- 1 cup of heavy whipping cream
- ½ tsp each of salt and pepper
- 1 tsp each of garlic powder, paprika, and onion powder

Method:

1. Season both sides of pork chops with salt, pepper, and garlic powder.
2. In a container, combine 1 cup of flour with a little bit more salt, pepper, and garlic
3. Dredge pork chops in flour mixture
4. Heat a skillet over medium heat and melt butter and olive oil
5. Fry pork chops in skillet until cooked (mine took about 4 minutes on each side. I checked the temperature with a meat thermometer)
6. Remove pork chops from skillet once cooked
7. In the hot skillet combine minced garlic and flour, and stir until that thickens, add chicken broth and heavy cream stirring continuously
8. Add ½ tsp each of salt and pepper
9. Add 1 tsp each of paprika, garlic powder, and onion powder stirring constantly until smooth
10. Pour over pork chops and serve