

Garlic Parmesan Pork Chops with Cheesy Scalloped Potatoes: The Ultimate Comfort Food Pairing

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OVEN
375°F

TIME
3-4 min

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SAVE
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INGREDIENTS

- 4 bone-in pork chops
- 2 tbsp olive oil
- 4 cloves garlic, minced
- 1/2 cup grated Parmesan cheese
- 1 tbsp fresh thyme, chopped
- 1/2 cup chicken broth
- Salt and pepper to taste
- 4 large russet potatoes, thinly sliced
- 1 1/2 cups shredded cheddar cheese
- 1/2 cup heavy cream
- 1/4 cup milk
- 1 tbsp butter

Directions:

Prepare the Pork Chops: Season the pork chops with salt and pepper on both sides. Heat olive oil in a large skillet over medium heat. Add the pork chops and sear for 3-4 minutes on each side, or until golden brown. Remove the chops and set them aside.

Make the Garlic Parmesan Sauce: In the same skillet, add the minced garlic and sauté for about 30 seconds, until fragrant. Stir in the chicken broth, Parmesan cheese, and fresh thyme. Bring the mixture to a gentle simmer, then return the pork chops to the skillet. Spoon the sauce over the chops and cook for an additional 5-7 minutes, or until the chops are cooked through. Set aside.

Prepare the Scalloped Potatoes: Preheat the oven to 375°F (190°C). Grease a baking dish with butter.

Layer the thinly sliced potatoes in the dish. In a small saucepan, heat the heavy cream and milk together, but do not boil. Pour the warm mixture over the potatoes, then sprinkle the shredded cheddar cheese evenly on top.

Bake the Potatoes:Cover the baking dish with foil and bake for 25 minutes. Remove the foil and bake for an additional 10-15 minutes, or until the cheese is bubbly and the potatoes are tender.

Assemble and Serve:Plate the pork chops alongside a generous serving of cheesy scalloped potatoes. Garnish with additional thyme if desired. Serve hot and enjoy the perfect harmony of flavors!

Tips for Perfect Garlic Parmesan Pork Chops and Scalloped Potatoes:

Get the Perfect Sear: Make sure your skillet is hot before adding the pork chops to get a beautifully golden crust.

Thinly Slice the Potatoes: Use a mandoline slicer for even, thin slices, ensuring the potatoes cook evenly.

Add a Crispy Finish: For extra texture, broil the potatoes for 2-3 minutes at the end to get a crispy, golden cheese topping.

Why This Recipe is a Must-Try:

DIRECTIONS

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8. Add a : Crispy Finish: For extra texture, broil the potatoes for 2-3 minutes at the end to get a crispy, golden cheese topping.
9. Why This Recipe is a Must-Try: This dish not only delivers amazing flavors but also strikes the perfect balance of protein and carbs. The garlic Parmesan sauce elevates the pork chops, while the creamy potatoes provide a decadent side that complements the chops beautifully. It's a meal guaranteed to impress your family and friends.
10. Give this recipe a try and let me know how it turns out! Don't forget to visit I Wuv Cooking for more recipes like this one.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/garlic-parmesan-pork-chops-with-cheesy-scalloped-potatoes-the-ultimate-comfort-food-pairing/>