

Parmesan Pork Chops with Cheesy Scalloped Potatoes: The Perfect Comfort Meal

For a comforting, hearty meal, these



OVEN
375°F

TIME
20 min

TEMP
145°F

PRINT
Recipe Card

INGREDIENTS

- 4 pork chops ?
- 1 cup grated parmesan cheese ?
- 2 tbsp olive oil ?
- 3 cups sliced potatoes ?
- 1 1/2 cups heavy cream ?
- 1 cup shredded cheddar cheese ?
- 1 clove garlic, minced ?
- Salt and pepper to taste ?

Instructions:

Preheat the Oven:Preheat your oven to 375°F (190°C). Season the pork chops on both sides with salt, pepper, and 1/2 cup of the grated parmesan cheese.

Sear the Pork Chops:Heat olive oil in a large skillet over medium-high heat. Sear the pork chops for 4-5 minutes per side, or until golden brown. Remove from the skillet and set aside.

Prepare the Scalloped Potatoes:Grease a baking dish and layer the sliced potatoes evenly. Pour the heavy cream over the potatoes and sprinkle with minced garlic, shredded cheddar cheese, and the remaining 1/2 cup of parmesan cheese.

Assemble and Bake:Place the seared pork chops on top of the potatoes in the baking dish. Cover loosely with aluminum foil and bake in the preheated oven for 25-30 minutes, or until the pork is cooked through (internal temperature of 145°F/63°C) and the potatoes are tender.

Serve and Enjoy: Remove from the oven and let rest for 5 minutes. Serve warm and enjoy the rich, cheesy goodness of this meal.

Tips for Perfect Parmesan Pork Chops and Scalloped Potatoes:

Even Potato Slices: Use a mandoline slicer for evenly sliced potatoes to ensure they cook through evenly.

Upgrade the Cheese: Add Gruyère or mozzarella to the cheese mixture for a more complex flavor.

Make It Crispy: Broil the dish for the last 2-3 minutes to give the cheese topping a golden, crispy finish.

Why This Recipe Stands Out:

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9. Why This Recipe Stands Out: This Parmesan Pork Chops with Cheesy Scalloped Potatoes recipe is a crowd-pleaser that combines simple ingredients for an elegant result. It's the perfect balance of juicy, crispy pork and creamy, cheesy potatoes that will have everyone coming back for seconds.
10. Give it a try and let me know how it turns out! Be sure to explore more comforting recipes like this one on I Wuv Cooking.

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

Original recipe: <https://chefmaniac.com/parmesan-pork-chops-with-cheesy-scalloped-potatoes-the-perfect-comfort-meal/>