

Savor the Flavor: Mushroom Garlic Swiss Pork Chops for Dinner Tonight

Mushroom Garlic Swiss Pork Chops



TIME
35 min

TEMP
145°F

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INGREDIENTS

- 4 pork chops ?
- 2 tbsp olive oil ?
- 1 cup sliced mushrooms ?
- 3 cloves garlic, minced ?
- 1/2 cup Swiss cheese, shredded ?
- 1/2 cup heavy cream ?
- 1 tbsp butter ?

Salt and pepper to taste ?

Instructions:

Prepare the Pork Chops: Season both sides of the pork chops with salt and pepper. Heat olive oil in a large skillet over medium-high heat. Sear the pork chops for 4-5 minutes per side until they're browned and cooked through. Remove them from the pan and set aside.

Make the Sauce: In the same pan, melt the butter. Add the minced garlic and sliced mushrooms, cooking for about 4 minutes until the mushrooms are tender and fragrant.

Add the Cream: Pour in the heavy cream and bring it to a simmer, stirring occasionally until the sauce thickens.

Combine and Serve: Place the cooked pork chops back in the pan. Spoon the creamy mushroom sauce over the top, then sprinkle with shredded Swiss cheese. Cover the pan and let the cheese melt for about 2 minutes.

Enjoy! Serve the pork chops warm, garnished with additional mushrooms or a sprinkle of parsley if desired.

Tips for the Perfect Pork Chops:

Don't Overcook: Pork chops can dry out quickly, so be sure to monitor their internal temperature.

They're done when they reach 145°F (63°C).

Mushroom Variety: Experiment with different types of mushrooms like cremini or portobello for added depth of flavor.

Make It Your Own: Add a pinch of thyme or rosemary to the sauce for a herby twist.

Why You'll Love This Recipe:

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5. **Enjoy!** Serve the pork chops warm, garnished with additional mushrooms or a sprinkle of parsley if desired.
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9. **Why You'll Love This Recipe:** These Mushroom Garlic Swiss Pork Chops are a true crowd-pleaser. The rich

and creamy sauce paired with tender pork and melty cheese creates a restaurant-quality meal that's surprisingly easy to make. Serve them with mashed potatoes, rice, or roasted veggies for a complete, satisfying dinner.

10. Let me know in the comments if you tried this recipe and what you thought! And don't forget to check out more delicious recipes at iwuvcooking.com.

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/savor-the-flavor-mushroom-garlic-swiss-pork-chops-for-dinner-tonight/>