

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

that feels right at home at both casual weeknight dinners and Sunday suppers.



OVEN
375°F

TIME
30 min

TEMP
145°F

PRINT
Recipe Card

INGREDIENTS

- 4 boneless pork chops
- 1 cup grated Parmesan cheese
- 1 cup breadcrumbs
- 2 eggs
- Salt and pepper, to taste
- 4 medium potatoes, sliced thinly
- 2 cups shredded cheddar cheese
- 1 cup heavy cream
- 1/2 cup grated Parmesan cheese
- 2 cloves garlic, minced
- 2 tablespoons butter
- 2 tablespoons flour

? Ingredient Swaps & Notes:

Use bone-in pork chops if you prefer-they may need a few extra minutes in the oven.

Swap cheddar cheese for Gruyère or Monterey Jack for a more gourmet flavor.

For added depth, stir a teaspoon of Dijon mustard or a pinch of nutmeg into the cheese sauce.

Want to prep ahead? You can par-bake the potatoes and refrigerate until ready to finish.

??? Step-by-Step Instructions:

1. Preheat and Prep:
2. Coat the Pork Chops:
3. Bake the Pork Chops:
4. Start the Cheese Sauce:

5. Make the Cheese Sauce:

6. Layer the Potatoes:

7. Add the Sauce:

8. Bake the Potatoes:

9. Serve It Up:

? Tips for Success:

Slice potatoes thinly and evenly using a mandoline for the best texture and even cooking.

Let the pork chops rest for 5 minutes after baking to keep them juicy.

For a crispy cheese topping, sprinkle extra cheddar or Parmesan on the potatoes before the final 15-20 minute bake.

? Serving Suggestions & Pairings:

A crisp green salad with vinaigrette

Roasted Brussels sprouts or steamed green beans

A glass of white wine like Chardonnay or a cold amber ale

DIRECTIONS

1. Preheat and Prep: Preheat your oven to 375°F (190°C).
2. Coat the Pork Chops: In one shallow dish, mix breadcrumbs, grated Parmesan, salt, and pepper. In another, whisk the eggs. Dip each pork chop in egg, then press into breadcrumb mixture until fully coated.
3. Bake the Pork Chops: Place coated pork chops on a baking sheet lined with parchment or foil. Bake for 25-30 minutes, or until internal temp reaches 145°F and outside is golden and crisp.
4. Start the Cheese Sauce: While the pork is baking, melt butter in a saucepan over medium heat. Add garlic and sauté 1-2 minutes. Stir in flour and cook until light golden, about 1 minute.
5. Make the Cheese Sauce: Gradually whisk in the heavy cream until smooth. Add shredded cheddar and Parmesan, stirring until melted and creamy. Season with salt and pepper.
6. Layer the Potatoes: In a greased baking dish, layer the thinly sliced potatoes, seasoning each layer with a bit of salt and pepper.
7. Add the Sauce: Pour the cheese sauce evenly over the potatoes, making sure it seeps into all the layers.
8. Bake the Potatoes: Cover with foil and bake for 1 hour. Remove foil and bake for another 15-20 minutes, or until bubbly and golden on top.
9. Serve It Up: Serve each pork chop alongside a generous scoop of scalloped potatoes for the full comfort food experience.
10. ? Tips for Success: Slice potatoes thinly and evenly using a mandoline for the best texture and even

cooking.

11. Let the pork chops rest for 5 minutes after baking to keep them juicy.
12. For a crispy cheese topping, sprinkle extra cheddar or Parmesan on the potatoes before the final 15-20 minute bake.
13. ? Serving Suggestions & Pairings: This meal is rich and indulgent-perfect with something fresh or tangy on the side:
14. A crisp green salad with vinaigrette
15. Roasted : Brussels sprouts or steamed green beans
16. A glass of white wine like : Chardonnay or a cold amber ale
17. Add some party-ready sides like:
18. This : Beer Cheese Dip
19. These : Easy Turkey Wings
20. This : Dorito Casserole
21. ? Storage & Leftovers: Refrigerate leftovers in an airtight container for up to 3-4 days.
22. Reheat in the oven at 350°F until hot, or microwave individual portions with a splash of milk to keep potatoes creamy.
23. Freeze scalloped potatoes separately if needed (texture may change slightly), but pork chops freeze well after baking.
24. ? More Recipes You'll Love: If you're a fan of bold, comforting oven meals, try these favorites next:
25. This : Instant Pot Lasagna Is My Favorite Way to Make Comfort Food Fast

SWAPS & NOTES

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Swap cheddar cheese for Gruyère or Monterey Jack for a more gourmet flavor.

For added depth, stir a teaspoon of Dijon mustard or a pinch of nutmeg into the cheese sauce.

You can par-bake the potatoes and refrigerate until ready to finish. ??? Step-by-Step Instructions 1.

TIPS FOR SUCCESS

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

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