

One-Pan Buttery Garlic Pork Chops with Creamy Mashed Potatoes

Buttery Garlic Pork Chops with Smooth Mashed Potatoes



TIME
4 min

TEMP
145°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Pork Chops:

4 bone-in pork chops, about 1-inch thick

Salt and pepper to taste

4 tablespoons butter

3 cloves garlic, minced

1 teaspoon dried thyme

1/2 cup chicken broth

For the Mashed Potatoes:

2 pounds potatoes, peeled and quartered

1/2 cup heavy cream

DIRECTIONS

- 1. Sear the Pork Chops::** Season the pork chops generously with salt and pepper. In a large skillet, melt butter over medium heat. Add pork chops and sear for 3-4 minutes per side until browned.
- 2. Add Garlic & Simmer::** Add garlic and thyme around the chops, sautéing for about a minute. Pour in chicken broth, cover the skillet, and let everything simmer for about 5 minutes until the pork chops are fully cooked (internal temp of 145°F / 63°C). Remove pork chops and keep warm.
- 3. Make the Mashed Potatoes::** While pork is cooking, boil potatoes in salted water for 15-20 minutes until fork-tender. Drain and return to the pot. Add butter and cream, then mash until smooth. Season with salt and pepper to taste.

SWAPS & NOTES

Boneless pork chops work well too-just reduce the cooking time slightly.

Fresh thyme can elevate the flavor even more if you have it on hand.

Use vegetable broth or even a splash of white wine.

Try adding sour cream or cream cheese.

TIPS FOR SUCCESS

Don't overcook the pork chops-use a thermometer to nail that perfect juiciness.

Let them rest before serving so the juices redistribute.

Warm your cream and butter before adding to the potatoes to keep them fluffy and hot.

If the garlic starts browning too fast, lower the heat to prevent bitterness.

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

Original recipe: <https://chefmaniac.com/one-pan-buttery-garlic-pork-chops-with-dreamy-mashed-potatoes/>