

Everything Bagel-Crusted Pork Chops with Tangy Dill Cream Cheese Sauce

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OVEN
375°F

TIME
4 min

TEMP
145°F

PRINT
Recipe Card

INGREDIENTS

- 4 boneless pork chops
- 1 cup everything bagel seasoning
- 1/2 cup cream cheese
- 1/4 cup chopped fresh dill
- 1/4 cup milk
- 1/4 cup flour
- 2 eggs
- Salt and pepper to taste
- Olive oil for pan-frying

DIRECTIONS

- 1.** Preheat Oven: Set oven to 375°F. Line a baking sheet with foil or parchment.
- 2.** Season and Bread the Pork: Pat the pork chops dry and season both sides with salt and pepper. Set up three shallow bowls: one with flour, one with beaten eggs, and one with everything bagel seasoning.
- 3.** Dredge each pork chop in the flour, dip into the egg, and coat generously with the everything bagel seasoning. Press the coating on so it sticks.
- 4.** Sear the Pork Chops: Heat a large skillet over medium-high and add a swirl of olive oil. Sear pork chops for about 3-4 minutes per side until golden brown.
- 5.** Bake to Finish: Transfer pork chops to the prepared baking sheet and bake for 15-20 minutes or until internal temperature reaches 145°F.
- 6.** Make the Dill Cream Cheese Sauce: While the pork chops bake, add cream cheese, milk, and chopped dill to a small saucepan. Heat over low, stirring constantly until smooth and pourable. Season with salt and pepper to taste.
- 7.** Plate and Serve: Once the pork chops are out of the oven, drizzle them with the warm dill cream cheese sauce and garnish with extra fresh dill if desired.

SWAPS & NOTES

Dill : Fresh is best, but you can substitute 1 tbsp dried dill in a pinch.

Milk : Use cream for a richer sauce or almond milk for a

lighter, dairy-free alternative (if using dairy-free cream cheese too).

Pork Chops : Boneless loin chops work best for fast cooking, but bone-in chops can be used - just increase oven time.

Everything Bagel Seasoning : Store-bought or homemade - either

way, it brings major flavor.

TIPS FOR SUCCESS

Don't Skip the Sear : It locks in juices and builds a crunchy, golden crust.

Room Temp Pork : Let pork chops sit at room temp for 15 minutes before cooking - helps them cook evenly.

Control the Sauce : For a thinner sauce, add a touch more milk; for thicker, reduce longer.

Double Dip (Optional) : For extra crunch, double-dip the pork chops in egg and seasoning.

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

Original recipe: <https://chefmaniac.com/everything-bagel-crust-pork-chops-with-tangy-dill-cream-cheese-sauce/>