

## Supreme Pork Chop Dish - A Creamy Baked Classic with Potatoes

Supreme Pork Chop Dish ???



**OVEN**  
**350°F**

**TIME**  
**3 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 6 lean boneless pork chops
- 2 tbsp olive oil
- 5 russet potatoes, thinly sliced
- 1 packet French onion soup mix
- 1 can cream of onion condensed soup
- $\frac{1}{2}$  cup whole milk
- Salt and pepper, to taste

Instructions:

#### 1. Brown the Pork Chops:

Heat olive oil in a skillet over medium-high heat.

Add pork chops and sear both sides until browned, about 2-3 minutes per side.

Set aside.

#### 2. Preheat Oven & Prep Pan:

Preheat oven to 350°F (175°C).

Lightly spray a 9x13-inch baking dish with nonstick spray.

#### 3. Layer the Potatoes:

Arrange thin potato slices evenly on the bottom of the baking dish.

Season lightly with salt and pepper.

#### 4. Assemble the Dish:

Place the browned pork chops over the layer of potatoes.

#### 5. Mix the Sauce:

In a medium bowl, combine the milk, cream of onion

soup, and French onion soup mix.

Stir until smooth.

#### 6. Bake:

Pour the sauce mixture over the pork chops and potatoes.

Cover the dish with foil and bake for 60 minutes.

If needed, uncover and bake an additional 10-15 minutes until potatoes are fork-tender and top is slightly golden.

#### 7. Serve:

Let rest for 5 minutes before serving.

Garnish with fresh parsley if desired.

#### Tips for Success:

Slice potatoes uniformly thin for even cooking-use a mandoline if available.

Searing the pork chops locks in flavor and prevents dryness.

Can't find cream of onion soup? Use cream of mushroom or cream of celery in a pinch.

Add shredded cheese on top before the final bake for a cheesy finish!

## DIRECTIONS

1. **Brown the Pork Chops::** Heat olive oil in a skillet over medium-high heat.
2. **Add pork chops and sear both sides until browned,** about 2-3 minutes per side.
3. **Set aside.**
4. **Preheat Oven & Prep Pan::** Preheat oven to 350°F (175°C).
5. **Lightly spray a 9x13-inch baking dish with nonstick spray.**
6. **Layer the Potatoes::** Arrange thin potato slices evenly on the bottom of the baking dish.
7. **Season lightly with salt and pepper.**
8. **Assemble the Dish::** Place the browned pork chops over the layer of potatoes.
9. **Mix the Sauce::** In a medium bowl, combine the milk, cream of onion soup, and French onion soup mix.
10. **Stir until smooth.**
11. **Bake::** Pour the sauce mixture over the pork chops and potatoes.
12. **Cover the dish with foil and bake for 60 minutes.**
13. **If needed, uncover and bake an additional 10-15 minutes until potatoes are fork-tender and top is slightly golden.**
14. **Serve::** Let rest for 5 minutes before serving.
15. **Garnish with fresh parsley if desired.**
16. **Tips for Success:** Slice potatoes uniformly thin for even cooking-use a mandoline if available.
17. **Searing the pork chops locks in flavor and prevents dryness.**

18. Can't find cream of onion soup? Use cream of mushroom or cream of celery in a pinch.
19. Add shredded cheese on top before the final bake for a cheesy finish!
20. Serving Suggestions & Pairings: Serve this dish hot with:
  21. Steamed green beans or sautéed spinach
  22. Dinner rolls or crusty bread to soak up the sauce
  23. Easy : Turkey Wings if feeding a larger crowd
  24. Cajun : Chicken Sausage Gumbo for a Southern-style spread
  25. Instant : Pot Lasagna if you're building a full comfort-food dinner party

## TIPS FOR SUCCESS

Slice potatoes uniformly thin for even cooking-use a mandoline if available.

Searing the pork chops locks in flavor and prevents dryness.

Use cream of mushroom or cream of celery in a pinch.

Add shredded cheese on top before the final bake for a cheesy finish!

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

Original recipe: <https://chefmaniac.com/supreme-pork-chop-dish-a-creamy-baked-classic-with-potatoes/>