

## Supreme Pork Chops with Creamy Potato Bake - A Comfort Food Classic

When you need a dinner that warms the soul and fills the belly, these



**OVEN**  
**350°F**

**TIME**  
**60 min**

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### INGREDIENTS

- 4 boneless or bone-in pork chops
- 4 potatoes, cut into chunks
- 1 can cream of mushroom soup
- 1 envelope onion soup mix
- ... cup milk
- Salt, pepper, and paprika to taste

### DIRECTIONS

1. Preheat : Oven: Set to 350°F (175°C).
2. Prep the : Dish: Lightly grease a baking dish with nonstick spray or butter.
3. Layer : Potatoes: Arrange the potatoes in the bottom of the dish. Season lightly with salt, pepper, and paprika.
4. Add : Pork Chops: Season pork chops with salt, pepper, and a dash more paprika. Place over the potatoes.
5. Make the : Sauce: In a bowl, mix together the cream of mushroom soup, onion soup mix, and milk until smooth.
6. Assemble & : Bake: Pour the sauce evenly over the pork and potatoes. Cover tightly with foil.
7. Bake for 60 minutes. Remove foil for the last 6 minutes to allow light browning.
8. Rest: Turn off the oven and let the dish rest inside for 10 minutes. Serve hot with sauce spooned over the top.

### SWAPS & NOTES

Soup Options : Try cream of celery or cream of chicken for variation.

Chop Type : Boneless is quicker and leaner, but bone-in adds more flavor and moisture.

Vegetable Add-ins : Add carrots, onions, or mushrooms between the potato and pork layers for more depth.

Directions Preheat Oven : Set to 350°F (175°C).

### TIPS FOR SUCCESS

Slice Potatoes Evenly : Keeps cooking consistent and prevents underdone bites.

Use a Deep Dish : The sauce bubbles and spreads, so use a dish deep enough to catch everything.

Don't Overcook : Check the pork at the 55-minute mark to keep it juicy, not dry.

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

Original recipe: <https://chefmaniac.com/supreme-pork-chops-with-creamy-potato-bake-a-comfort-food-classic/>