

Easy Skillet Garlic Butter Pork Chops with Perfect Mashed Potatoes

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TIME
15 min

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INGREDIENTS

For the Pork Chops:

4 boneless pork chops

3 tbsp butter

4 cloves garlic, minced

1 tbsp olive oil

1/2 tsp dried thyme

Salt and pepper to taste

For the Mashed Potatoes:

4 large potatoes, peeled and chopped

1/2 cup heavy cream

2 tbsp butter

1/4 cup grated parmesan cheese

DIRECTIONS

1. Boil the : Potatoes: Add chopped potatoes to a large pot of salted water.
2. Boil for 15 minutes or until fork-tender.
3. Drain, then mash with 2 tbsp butter, heavy cream, and parmesan. Season to taste.
4. Prepare the : Pork Chops: While the potatoes cook, season pork chops with salt, pepper, and thyme.
5. Heat olive oil in a skillet over medium-high heat.
6. Sear pork chops for 4-5 minutes per side until golden and cooked through. Remove and set aside.
7. Make the : Garlic Butter Sauce: In the same skillet, reduce heat to medium.
8. Add 3 tbsp butter and minced garlic.
9. SautØ for 1-2 minutes until fragrant.
10. Return pork chops to the skillet and spoon garlic butter over them for 2-3 minutes.
11. Plate and : Serve: Place a generous scoop of mashed potatoes on each plate.
12. Top with a pork chop and drizzle garlic butter sauce over everything.

SWAPS & NOTES

: crispy yet juicy pork chops, a garlicky butter glaze, and mashed potatoes that are smooth enough to make restaurant sides jealous.

What's more, it's a one-pan wonder (besides boiling the potatoes), which means minimal cleanup and maximum flavor payoff.

Cheese: Parmesan adds depth, but sharp cheddar or pecorino are fine alternatives.

Herbs: Thyme is subtle-swap with rosemary or Italian seasoning if you prefer a bolder profile.

TIPS FOR SUCCESS

Don't overcrowd the pan-cook in batches if needed to get that beautiful golden crust.

Let the pork chops rest for 3-5 minutes before serving for maximum juiciness.

Warm the cream before adding it to the potatoes to keep them fluffy.

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