

One-Pan Garlic Parmesan Pork Chops & Scalloped Potatoes Bake

Garlic Parmesan Pork Chops with Cheesy Scalloped Potatoes



OVEN
375°F

TIME
4 min

TEMP
145°F

PRINT
Recipe Card

INGREDIENTS

4 pork chops (bone-in or boneless, about 1-inch thick)
4 cloves garlic, minced (divided)
... cup grated Parmesan cheese
2 tbsp olive oil (divided)
1 tsp dried thyme
4 cups thinly sliced potatoes (russet or Yukon Gold recommended)
1 cup shredded cheddar cheese
1 cup heavy cream
Salt & pepper to taste

Swaps and Notes:

Pork Chops: Bone-in pork chops (about 1-inch thick) tend to stay juicier. Boneless pork chops can also be used, but watch them closely to avoid overcooking.

Garlic: Freshly minced garlic is highly recommended for the best aromatic flavor.

Parmesan Cheese: Freshly grated Parmesan cheese will melt beautifully and form a delicious crust on the pork chops.

Olive Oil: For searing the pork chops.

Dried Thyme: Adds a lovely earthy, herbaceous note that complements pork well. Dried rosemary or a blend of Italian seasoning can also be used.

Potatoes: Russet or Yukon Gold potatoes are great for scalloped potatoes. Thinly slicing them is crucial for even cooking and a creamy texture. A

mandoline slicer is very helpful here.

Shredded Cheddar Cheese: Sharp or mild cheddar works great. Other good melting cheeses like Gruyere, Monterey Jack, or a mix would also be delicious for the scalloped potatoes.

Heavy Cream: Essential for the rich, creamy sauce for the potatoes. Do not substitute with milk, as it may not thicken properly.

Salt & Pepper: Adjust to taste throughout the recipe.

DIRECTIONS

1. Let's get this delicious : Garlic Parmesan Pork Chops with Cheesy Scalloped Potatoes baked!
2. Preheat : Oven: Preheat your oven to 375°F (190°C).
3. Prepare : Pork Chops: Season both sides of the 4 pork chops generously with half of the minced garlic (2 cloves), the ... cup of grated Parmesan cheese, 1/2 teaspoon of dried thyme, and salt and pepper to taste. Press the seasonings lightly into the pork chops to ensure they adhere.
4. Sear : Pork Chops: Heat 1 tablespoon of olive oil in a large oven-safe skillet (cast iron or a large stainless steel pan works well for transitioning to the oven) over medium-high heat. Once the oil is hot, add the seasoned pork chops. Cook for about 4 minutes per side until they are beautifully browned and have a nice crust. Remove the seared pork chops from the skillet and set them aside on a plate.
5. Prepare : Scalloped Potatoes: If your skillet is not oven-safe, transfer the contents of the pan (or lightly wipe it out and use a 9x13-inch baking dish). Arrange the 4 cups of thinly sliced potatoes in an even layer in the baking dish. You can overlap them slightly.
6. Assemble : Potatoes & Cream Sauce: In a medium bowl, whisk together the 1 cup of heavy cream with the remaining 2 cloves of minced garlic, 1/2 teaspoon of dried thyme, 1 cup of shredded cheddar cheese, and salt and pepper to taste. Pour this creamy cheese mixture evenly over the sliced potatoes in the baking dish, ensuring the potatoes are well coated.
7. Nestle : Pork Chops & Bake: Place the seared pork chops on top of the potatoes in the baking dish. Bake

for 50 minutes, or until the potatoes are tender when pierced with a fork and the pork chops reach an internal temperature of 145°F (63°C) when measured with an instant-read thermometer inserted into the thickest part of the chop. The top should be golden brown and bubbly.

8. **Rest & : Serve:** Remove from the oven. Let the dish rest for 5-10 minutes before serving. This allows the juices from the pork chops to redistribute and the potatoes to set slightly.

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TIPS FOR SUCCESS

Thinly Slice Potatoes: This is crucial for evenly cooked and creamy scalloped potatoes.

A mandoline slicer is ideal for consistent 1/4-inch slices.

Don't Overcook Pork Chops: Pork chops should be cooked to 145°F (63°C) for optimal tenderness and juiciness.

Sear for Flavor: Searing the pork chops before baking creates a delicious browned crust and adds depth to the dish.

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

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