

## Easy Chops & Taters: One-Pan Baked Pork Chops & Potatoes

Get ready for an incredibly easy and deeply satisfying meal that cooks all in one pan! This



**OVEN**  
**375°F**

**TIME**  
**5-8 min**

**TEMP**  
**145°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

4 bone-in or boneless pork chops (about 3/4 to 1-inch thick)  
4-6 medium potatoes (such as Russet, Yukon Gold, or red potatoes)  
Season-all salt (or your preferred seasoned salt), to taste  
Garlic powder, to taste (about 1 tsp)  
Smoked paprika, to taste (about 1 tsp)  
Black pepper, to taste (about 1/2 tsp)  
Fresh parsley, chopped (for seasoning and garnish)  
1-2 tablespoons olive oil (optional, for coating before seasoning)

### DIRECTIONS

1. Let's get these delicious : Easy Chops & Taters baking!
2. Preheat : Oven & Prep Pan: Preheat your oven to 375°F (190°C).
3. Prepare : Potatoes: Wash and scrub the 4-6 medium potatoes. Slice them in half lengthwise (or quarter if they are very large) and place them down the middle of a large roasting pan or rimmed baking sheet.
4. Prepare : Pork Chops: Pat the pork chops dry with paper towels. Place them on the baking pan around the potatoes.
5. Season : Everything: Generously season both the pork chops and the potatoes with season-all salt, garlic powder, smoked paprika, black pepper, and fresh chopped parsley (for seasoning). Ensure everything is well coated. You can toss the potatoes and chops with 1-2 tablespoons of olive oil first if desired, to help the seasonings adhere.
6. Cover & : Bake (Initial): Cover the pan tightly with aluminum foil. This traps steam and helps tenderize both the pork chops and the potatoes. Place the covered pan in the preheated oven and cook for 1 hour.
7. Uncover & : Broil: After 1 hour, carefully remove the pan from the oven and remove the aluminum foil. The pork chops and potatoes should be tender. Turn your oven's broiler to high. Place the uncovered pan under the broiler for about 5-8 minutes, or until the pork chops and potatoes are beautifully golden brown and slightly crispy. Keep a very close eye on it while broiling, as things can burn quickly!
8. Serve: Remove from the oven. Allow to rest for 5

minutes before serving. Enjoy your tender pork chops and flavorful potatoes!

## SWAPS & NOTES

**Pork Chops:** Bone-in or boneless pork chops work well. Aim for chops that are about 3/4 to 1 inch thick for even cooking with the potatoes.

If your chops are very thick, you may want to cut them in half horizontally or pound them slightly.

**Potatoes:** Russet, Yukon Gold, or red potatoes are great choices.

## TIPS FOR SUCCESS

**Consistent Potato Size:** Ensure potatoes are cut into similar sizes for even cooking.

**Generous Seasoning:** Don't be shy with the seasonings; they are key to infusing flavor into both the chops and potatoes.

**Tightly Sealed Foil:** This creates a steamy environment that tenderizes the pork and cooks the potatoes.

**Don't Overcook Pork Chops:** Pork chops can dry out if overcooked.

