

Pork Chop Supreme: Juicy, Creamy & Easy Baked Comfort Food

Here's what you'll need to create this incredibly juicy and creamy Pork Chop Supreme:



OVEN
375°F

TIME
2-3 min

TEMP
145°F

METHOD
Slow cooker

INGREDIENTS

- 4 boneless pork chops (about 1-inch thick)
- 4 medium potatoes, thinly sliced (Russet or Yukon Gold recommended)
- 1 envelope Lipton onion soup mix (or other dry onion soup mix)
- 1 can (10.5 oz) cream of mushroom soup, undiluted
- $\frac{1}{2}$ cup milk (whole or 2%)
- Salt and pepper to taste

1 tbsp olive oil or butter (for searing pork chops)

Optional: sautéed onions or mushrooms for extra flavor (can use the skillet from searing the pork)

Swaps and Notes:

Pork Chops: Boneless pork chops (about 1-inch thick) are ideal for this recipe as they cook evenly and remain tender. You can use bone-in chops, but they may require a slightly longer baking time.

Potatoes: Russet or Yukon Gold potatoes are great for their texture and ability to absorb the sauce.

Thinly slicing them ensures they cook through and become tender. A mandoline slicer can help with even slices.

Lipton Onion Soup Mix: This is key for the distinct savory onion flavor of the gravy.

Cream of Mushroom Soup: Provides the creamy base for the gravy. Cream of chicken or cream of celery can be substituted if preferred, but cream of mushroom adds a lovely earthy note.

Milk: Whole milk or 2% milk works best for creaminess.

Sautéed Add-ins (Optional): Sautéing extra onions or mushrooms in the same skillet after searing the pork chops adds even more depth and richness to the dish.

Instructions:

Preheat the Oven: Set your oven to 375°F (190°C).

Prepare the Pork Chops: Season both sides of the boneless pork chops generously with salt and pepper. In a large skillet (oven-safe if you want to use it for baking, but not essential), heat 1 tbsp olive oil or butter over medium heat. Once hot, gently place the seasoned pork chops in the skillet and sear them for 2-3 minutes per side until they are golden brown. This step builds flavor and creates a nice crust. Set the seared pork chops aside on a plate.

Layer the Potatoes: Arrange the thinly sliced potatoes in a greased 9x13-inch baking dish. Spread them out in an even layer.

Make the Sauce: In a medium bowl, combine the cream of mushroom soup (undiluted), $\frac{1}{2}$ cup milk, and the entire envelope of Lipton onion soup mix. Stir well with a whisk until everything is thoroughly blended and smooth.

Assemble the Dish: Pour half of the prepared sauce evenly over the sliced potatoes in the baking dish. Place the seared pork chops on top of the sauce and potatoes. Then, spoon the remaining sauce evenly over the pork chops, ensuring they are mostly covered. Optionally, if you're using them, add sautéed onions or mushrooms on top of the sauce.

Bake: Cover the baking dish tightly with aluminum foil. Bake for 45-50 minutes. After this time, carefully uncover the dish. Continue to bake uncovered for an additional 10-15 minutes until the pork is cooked through (internal temperature of 145°F or 63°C), the potatoes are fork-tender, and the sauce is bubbly and slightly browned on top.

Serve: Let the casserole rest for 5 minutes after removing it from the oven. This allows the juices to redistribute and the sauce to thicken slightly.

Garnish with fresh parsley if desired before serving hot.

Tips for Success:

Sear for Flavor: Don't skip searing the pork chops! This creates a delicious browned crust and locks in juices.

Thinly Slice Potatoes: Uniform, thin slices ensure the potatoes cook through and become tender at the same rate as the pork.

Cover Tightly: Covering the dish with foil for most of the baking time creates steam, which helps tenderize the pork and potatoes.

Check Pork Doneness: Use a meat thermometer to ensure pork is cooked to 145°F (63°C) for food safety and optimal tenderness.

Resting Time: Allowing the casserole to rest briefly before serving helps the sauce settle and prevents it from being too runny.

Serving Suggestions and Pairings:

Steamed green beans or asparagus to add some freshness.

A light side salad to cut through the richness.

Warm dinner rolls for extra sauce-soaking power.

Storage and Leftover Tips:

More Recipes You Will Love:

DIRECTIONS

- 1. Making :** Pork Chop Supreme is a straightforward process, primarily involving a quick sear, layering, and baking in one dish!
- 2. Preheat the : Oven:** Set your oven to 375°F (190°C).
- 3. Prepare the : Pork Chops:** Season both sides of the boneless pork chops generously with salt and pepper. In a large skillet (oven-safe if you want to use it for baking, but not essential), heat 1 tbsp olive oil or butter over medium heat. Once hot, gently place the seasoned pork chops in the skillet and sear them for 2-3 minutes per side until they are golden brown. This step builds flavor and creates a nice crust. Set the seared pork chops aside on a plate.
- 4. Layer the : Potatoes:** Arrange the thinly sliced potatoes in a greased 9x13-inch baking dish. Spread them out in an even layer.
- 5. Make the : Sauce:** In a medium bowl, combine the cream of mushroom soup (undiluted), $\frac{1}{2}$ cup milk, and the entire envelope of Lipton onion soup mix. Stir well with a whisk until everything is thoroughly blended and smooth.
- 6. Assemble the : Dish:** Pour half of the prepared sauce evenly over the sliced potatoes in the baking dish. Place the seared pork chops on top of the sauce and potatoes. Then, spoon the remaining sauce evenly over the pork chops, ensuring they are mostly covered. Optionally, if you're using them, add sautéed onions or mushrooms on top of the sauce.
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cooked through (internal temperature of 145°F or 63°C), the potatoes are fork-tender, and the sauce is bubbly and slightly browned on top.

8. **Serve:** Let the casserole rest for 5 minutes after removing it from the oven. This allows the juices to redistribute and the sauce to thicken slightly. Garnish with fresh parsley if desired before serving hot.
9. **Tips for Success: Sear for Flavor:** Don't skip searing the pork chops! This creates a delicious browned crust and locks in juices.
10. **Thinly : Slice Potatoes:** Uniform, thin slices ensure the potatoes cook through and become tender at the same rate as the pork.
11. **Cover : Tightly:** Covering the dish with foil for most of the baking time creates steam, which helps tenderize the pork and potatoes.
12. **Check : Pork Doneness:** Use a meat thermometer to ensure pork is cooked to 145°F (63°C) for food safety and optimal tenderness.
13. **Resting : Time:** Allowing the casserole to rest briefly before serving helps the sauce settle and prevents it from being too runny.
14. **Serving Suggestions and Pairings:** This Pork Chop Supreme is a complete and incredibly satisfying meal on its own! It's perfect for a cozy family dinner, a potluck, or when you need comforting food. It already includes potatoes, but you could also serve it with a side of:
 15. Steamed green beans or asparagus to add some freshness.
 16. A light side salad to cut through the richness.
 17. Warm dinner rolls for extra sauce-soaking power.
 18. For other fantastic comforting mains, consider my Slow Cooker Chicken & Gravy or my hearty Cheesy Ground Beef Rice Casserole.
19. **Storage and Leftover Tips:** Leftover Pork Chop Supreme is fantastic! Store in an airtight container in the refrigerator for up to 3-4 days. To reheat, cover loosely with foil and warm in a preheated oven at 300°F (150°C) until heated through and bubbly, or microwave individual portions. The sauce might thicken upon reheating; add a splash of milk or broth to thin if desired. This casserole also freezes well for up to 2-3 months; thaw in the refrigerator overnight before reheating.
20. **More Recipes You Will Love:** If you loved the tender meat and creamy, comforting flavors of this casserole, here are a few more fantastic savory recipes that I think you'll absolutely love:
 21. For a different kind of flavorful skillet meal, check out my This Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor.
 22. If you're a fan of tender beef from the slow cooker, my Slow Cooker Beef Brisket with BBQ Sauce is a fantastic choice.
 23. And for an incredibly cheesy and easy-to-make casual meal, my Easy Cheesy Chicken Sliders with Marinara Garlic Butter are always a hit!

24. For a hearty breakfast casserole, my : Sausage, Egg and Cream Cheese Hashbrown Casserole is perfect.
25. Final Thoughts: This Pork Chop Supreme is a true gem of homestyle cooking - incredibly flavorful, hearty, and easy to make, delivering ultimate comfort in one delicious dish. It's perfect for feeding your family and guaranteed to bring smiles to the dinner table. Give it a bake, and prepare for an "OMG" moment!

SWAPS & NOTES

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TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/pork-chop-supreme-juicy-creamy-easy-baked-comfort-food/>