

Easy Pan-Seared Smothered Pork Chops: Tender & Juicy

, divided (for gravy and deglazing)



TIME
3-4 min

TEMP
145°F

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SAVE
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INGREDIENTS

1 pound bone-in pork chops, about 3/4-1 inch thick
1/2 tablespoon onion powder
1/2 tablespoon garlic powder
1/2 teaspoon cayenne pepper
1 teaspoon seasoning salt
1/2 teaspoon fresh cracked black pepper
2 teaspoons olive oil (for seasoning)
1/2 cup all-purpose flour (for dredging and gravy)
2 tablespoons olive oil (for searing)
1 tablespoon unsalted butter (for searing)
1 tablespoon unsalted butter (for gravy base)
1 large onion, thinly sliced
Pinch of salt
4 cloves garlic, minced
1 teaspoon fresh chopped thyme
1/2 cup chicken broth, divided (for gravy and deglazing)
Chopped fresh flat-leaf parsley, for garnish

Swaps and Notes:

Pork Chops: Bone-in pork chops add more flavor, but boneless pork chops (thick-cut) can be used. Adjust cooking time slightly as needed. Pork loin can also be cut into thick chops.

Seasoning: The blend of onion powder, garlic powder, cayenne, seasoning salt, and pepper creates a robust flavor. Adjust cayenne to your preferred heat level. You can use your favorite all-purpose

seasoning blend instead of seasoning salt.

Olive Oil/Butter for Searing: The combination ensures a good sear and flavor. Use a neutral oil like canola if preferred.

Flour: All-purpose flour is used for dredging the chops and as a thickener for the gravy.

Onion (Gravy): A large onion, thinly sliced, is key for a rich, sweet caramelized base for the gravy. Don't rush this step.

Fresh Thyme: Fresh thyme adds a beautiful aromatic touch. Dried thyme can be used in a pinch (about 1/2 teaspoon).

Chicken Broth: Low sodium chicken broth allows you to control the saltiness of the gravy. Beef broth can also be used for a deeper flavor.

Parsley: Fresh flat-leaf parsley for garnish adds brightness and a pop of color.

DIRECTIONS

1. **This classic :** Smothered Pork Chops recipe comes together in one skillet, building incredible flavor as you go.
2. **Prepare & : Season Pork Chops:** Pat the pork chops thoroughly dry with paper towels. This helps ensure a good sear. In a small bowl, combine the 1/2 tablespoon onion powder, 1/2 tablespoon garlic powder, 1/2 teaspoon cayenne, 1 teaspoon seasoning salt, and 1/2 teaspoon fresh cracked black pepper. Rub the pork chops all over with 2 teaspoons olive oil, then generously sprinkle the seasoning mix on both sides, pressing it gently into the meat.
3. **Dredge : Chops:** Place 1/2 cup all-purpose flour in a shallow dish or plate. Dredge each seasoned pork chop in the flour, ensuring it's evenly coated. Shake off any excess flour. Keep the remaining seasoned flour; you'll use a portion of it for the gravy.
4. **Sear : Pork Chops:** Heat 2 tablespoons olive oil and 1 tablespoon unsalted butter in a large, heavy-bottomed skillet (preferably cast iron or oven-safe) over medium heat. When hot and the butter is melted, carefully place the floured pork chops in a single layer in the skillet (cook in batches if necessary to avoid overcrowding, which steams instead of browns). Fry until golden brown and a good crust forms, about 3-4 minutes per side. Remove the pork chops from the pan and transfer them to a plate; keep them warm (you can loosely tent with foil).
5. **FOR GRAVY: Caramelize Onions:** In the same pan (leaving the delicious browned bits, or "fond," from the pork), melt 1 tablespoon of unsalted butter over medium heat. Add the thinly sliced large onion and a generous pinch

of salt. Cook, stirring occasionally, until the onions are very soft, translucent, and beautifully caramelized, about 10 minutes. If the pan becomes too dry or sticky, add 1 tablespoon of the chicken broth to deglaze and scrape up the browned bits.

6. **Add : Garlic & Thyme:** Add the 4 cloves minced garlic and 1 teaspoon fresh chopped thyme to the caramelized onions. Cook and stir until fragrant, about 30 seconds.
7. **Make : Roux:** Sprinkle 2 tablespoons of the remaining seasoned flour (from dredging the chops) over the cooked onions and garlic. Mix the flour into the onions and cook, stirring constantly, for about 2 minutes to allow the flour to cook out its raw taste.
8. **Create : Gravy Sauce:** Gradually pour in the remaining 1/2 cup of chicken broth, whisking constantly to prevent lumps and to scrape up all the delicious browned bits from the bottom of the pan. Bring the mixture to a simmer, allowing it to reduce and thicken slightly into a rich gravy, about 2 minutes.
9. **Simmer : Chops in Gravy:** Return the seared pork chops to the pan, nestling them into the simmering gravy. Spoon some of the gravy over the tops of the chops to coat them. Reduce the heat to low, cover the skillet, and let the pork chops simmer in the gravy until they are completely cooked through and fork-tender, about 10 minutes (or until the pork reaches your desired doneness-145°F/63°C for medium-rare, 160°F/71°C for medium, or higher for well-done).
10. **Taste & : Garnish:** Taste the gravy and adjust seasoning with additional salt and pepper if needed. Garnish generously with the chopped fresh flat-leaf parsley before serving. Serve warm.

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