

Easy One-Pan Pork Chops & Potatoes: Your New Weeknight Go-To

Here's what you'll need to make these delicious Easy Chops & Taters:



OVEN
375°F

TIME
30 min

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INGREDIENTS

4-6 pork chops (bone-in or boneless, about 1-inch thick)
4-6 medium-sized potatoes (such as Russet, Yukon Gold, or red potatoes)
2-3 tbsp olive oil
1 tbsp season-all salt (or your favorite all-purpose seasoning blend)
1 tsp garlic powder
1 tsp smoked paprika
1/2 tsp black pepper
1 tbsp fresh parsley, chopped (for garnish, optional)

DIRECTIONS

1. Follow these simple steps to create your delicious Easy Chops & Taters:
2. Prep : Your Oven & Pan: Preheat your oven to 375°F (190°C). Grab a large baking dish or roasting pan that's big enough to hold everything in a single layer.
3. Prep the : Potatoes: Thoroughly wash and scrub your potatoes. Slice each potato in half lengthwise. You can leave the skin on for extra nutrients and texture.
4. Arrange the : Pan: Lightly coat the bottom of your baking dish with a drizzle of olive oil. Place your halved potatoes down the middle of the pan.
5. Season : Everything: Drizzle the pork chops and potatoes with the remaining olive oil. Season generously with season-all salt, garlic powder, smoked paprika, and black pepper. Make sure everything is well coated.
6. Cover and : Bake (First Phase): Cover the baking dish tightly with aluminum foil. This traps the steam, ensuring the pork chops stay juicy and the potatoes become wonderfully tender. Transfer the covered dish to your preheated oven and bake for 1 hour.
7. Uncover and : Broil (Second Phase): After 1 hour, carefully remove the foil. The chops and potatoes should be tender.
8. Broil for : Golden Finish: Turn on your oven's broiler. Place the uncovered pan back into the oven, keeping a close eye on it. Broil for 3-7 minutes, or until the pork chops are beautifully golden brown and the potatoes have a slight crisp to their edges. The exact time will depend on your broiler, so watch

carefully to prevent burning.

9. Garnish and : Serve: Carefully remove the pan from the oven. Garnish with fresh, chopped parsley if desired. Serve immediately and enjoy how those potatoes absorbed all that wonderful pork flavor!

SWAPS & NOTES

Pork Chop Cut: I prefer bone-in pork chops for extra flavor, but boneless work perfectly well too.

Adjust cooking time slightly for thinner or thicker chops.

Potato Variety: Russets are great for fluffiness, while Yukon Golds offer a creamier texture.

Feel free to use what you have on hand!

TIPS FOR SUCCESS

Don't Overcrowd the Pan: For the best results, ensure your pork chops and potatoes are in a single layer.

If your pan is too small, use two pans to allow for even cooking and browning.

Pat Chops Dry: For a better sear and crispier exterior during broiling, pat your pork chops dry with paper towels before seasoning.

Broiler Vigilance: Broilers can be very powerful.

