

Easy Baked Pork Chops and Potatoes with Creamy Mushroom Gravy

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OVEN
375°F

TIME
3 min

TEMP
145°F

PRINT
Recipe Card

INGREDIENTS

6 pork chops (boneless or bone-in)
4-5 medium Yukon gold or russet potatoes, peeled and cubed
1 can (10.5 oz) cream of mushroom soup
1 medium onion, diced
1/2 cup sliced mushrooms (fresh or canned)
1 cup chicken broth
1/2 cup heavy cream (optional, for richness)
2 tbsp vegetable oil or butter
1 tsp garlic powder
1 tsp onion powder
1 tsp paprika
Salt and black pepper to taste
Chopped parsley (for garnish)

DIRECTIONS

- 1.** Preheat : Oven and Season Pork: Preheat your oven to 375°F (190°C). In a small bowl, mix the garlic powder, onion powder, paprika, salt, and black pepper. Season both sides of the pork chops generously with this spice mixture.
- 2.** Sear the : Pork Chops: In a large skillet over medium-high heat, add the vegetable oil or butter. Once the pan is hot, add the seasoned pork chops in a single layer. Sear for 2-3 minutes per side until they are beautifully browned. This step is crucial for building flavor. Remove the pork chops from the pan and set them aside.
- 3.** Make the : Gravy: In the same skillet, with all the delicious browned bits, add the diced onions and sliced mushrooms. Sauté for about 5 minutes, or until they have softened and the onions are translucent. Add the can of cream of mushroom soup, the chicken broth, and the heavy cream (if using). Whisk until smooth and let it simmer for 2-3 minutes to allow the flavors to combine.
- 4.** Assemble the : Dish: Place the cubed potatoes in a greased 9x13-inch baking dish. Lay the seared pork chops on top of the potatoes. Pour the gravy evenly over the meat and potatoes, making sure everything is coated.
- 5.** Bake: Cover the baking dish tightly with foil. Bake for 45 minutes. Remove the foil and bake for another 15 minutes, or until the potatoes are tender and the pork chops are fully cooked.
- 6.** Serve: Garnish with fresh chopped parsley and serve hot.

SWAPS & NOTES

Pork Chops : This recipe works well with both boneless and bone-in pork chops.

Bone-in chops tend to be a little more flavorful and may require a few extra minutes of cooking time.

Potatoes : Yukon gold potatoes are a great choice because they hold their shape well while cooking.

Russet potatoes are also good and will give you a softer, more rustic texture.

TIPS FOR SUCCESS

Don't Overcrowd the Pan : When searing the pork chops, work in batches if necessary.

Overcrowding the pan will cause the meat to steam instead of sear, and you'll miss out on that delicious browned crust.

Cut Potatoes Evenly : Make sure you cut your potatoes into cubes of a similar size.

This ensures they all cook at the same rate, so you don't end up with some that are undercooked and some that are mushy.

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

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