

Smothered Chops Recipe for the Ultimate Southern Comfort Dinner

4 bone-in center cut pork chops



TIME
45 min

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INGREDIENTS

- 4 bone-in center cut pork chops
- 1 cup flour
- 1 large red bell pepper, sliced into strips, optional
- 1 large green bell pepper, sliced into strips
- 1 large onion, sliced
- 2 cups chicken broth
- 1/2 teaspoon garlic powder
- 1/4 cup vegetable oil
- Salt, to taste
- Black pepper, to taste

DIRECTIONS

1. Season the pork chops: Season the pork chops generously on both sides with salt and black pepper.
2. Dredge in flour: Place the flour in a shallow dish or plate and dredge each pork chop until lightly coated.
3. Brown the chops: Set a large sauté pan over medium heat and add the vegetable oil. Once the oil is hot, place the pork chops in the pan and cook until golden brown on both sides.
4. Remove and set aside: Transfer the browned pork chops to a plate and set them aside while you cook the vegetables.
5. Sauté the peppers and onions: In the same pan, add the sliced peppers and onions. Cook until they are tender and beginning to soften.
6. Add the broth and seasoning: Pour in the chicken broth and add the garlic powder. Stir gently to combine everything in the pan.
7. Return the pork chops: Place the pork chops back into the pan. Spoon the peppers and onions over the top.
8. Simmer until tender: Cover the pan with a lid and let the chops simmer over medium heat for about 45 minutes, or until they are fork-tender.
9. Serve: Serve the smothered chops hot with rice, noodles, or mashed potatoes.

SWAPS & NOTES

Bone-in pork chops are ideal for this recipe because they stay juicy and flavorful during the longer simmer.

Boneless chops can work, but they may cook a little faster and can dry out more easily if overcooked.

The red bell pepper is optional, but it adds sweetness and color to the skillet.

If you only have green bell pepper, the recipe will still be delicious.

TIPS FOR SUCCESS

Make sure the oil is hot before adding the pork chops so they brown properly instead of just soaking up the oil.

That golden crust adds a lot of flavor to both the pork and the pan sauce.

Using the same pan for the vegetables after browning the chops helps pick up all the flavorful bits left behind, which makes the finished dish even better.

Keep the pan covered while the chops simmer so the moisture stays in and the pork becomes nice and tender.

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