

Supreme Pork Chops Recipe for an Easy Creamy Oven Dinner

4 boneless or bone-in pork chops



OVEN
350°F

TIME
60 min

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INGREDIENTS

- 4 boneless or bone-in pork chops
- 4 potatoes, cut up
- 1 can cream of mushroom soup
- 1 envelope onion soup mix
- 1/4 cup milk
- Salt, to taste
- Black pepper, to taste
- Paprika, to taste

DIRECTIONS

1. Preheat the oven: Preheat your oven to 350°F.
2. Prepare the baking dish: Grease a baking dish well so the potatoes and sauce do not stick during baking.
3. Layer the potatoes: Spread the cut potatoes in an even layer in the bottom of the dish. Season lightly with salt, pepper, and paprika.
4. Add the pork chops: Place the pork chops over the potatoes. Season them lightly with salt, pepper, and paprika as well.
5. Mix the sauce: In a bowl, stir together the cream of mushroom soup, milk, and onion soup mix until well combined.
6. Pour over the dish: Pour the soup mixture evenly over the pork chops and potatoes.
7. Bake covered: Cover the baking dish with foil and bake for 60 minutes.
8. Finish uncovered: Remove the foil for the last 6 minutes of baking so the top can brown slightly.
9. Rest and serve: Turn off the oven and let the dish rest for about 10 minutes. Serve with plenty of sauce spooned over the pork chops and potatoes.

SWAPS & NOTES

Bone-in pork chops usually stay a little juicier during baking, but boneless pork chops work just as well if that is what you have on hand.

The potatoes should be cut into evenly sized pieces so they cook at the same rate.

Smaller chunks will soften more quickly, while larger pieces may need a bit more time.

Cream of mushroom soup gives the dish its creamy base, but cream of chicken could work in a pinch if needed.

TIPS FOR SUCCESS

Cut the potatoes into similar-sized pieces so they bake evenly and become tender at the same time.

Season the potatoes and pork lightly before adding the sauce.

Even though the onion soup mix adds a lot of flavor, that extra seasoning helps everything taste balanced.

Keep the dish covered for most of the baking time so the pork chops stay moist and the potatoes cook through in the creamy sauce.

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

Original recipe: <https://chefmaniac.com/supreme-pork-chops-recipe-for-an-easy-creamy-oven-dinner/>