

Smothered Pork Chops with Onion Gravy for the Ultimate Comfort Food Dinner

4 bone-in or boneless pork chops, about 1-inch thick



TIME
10 min

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INGREDIENTS

4 bone-in or boneless pork chops, about 1-inch thick
 1 teaspoon salt
 1/2 teaspoon black pepper
 1/2 teaspoon garlic powder
 1/2 teaspoon paprika
 1/2 cup all-purpose flour, divided
 2 tablespoons olive oil or vegetable oil
 2 tablespoons butter
 1 large yellow onion, thinly sliced
 2 cloves garlic, minced
 2 cups chicken broth
 1 teaspoon Worcestershire sauce
 1/2 teaspoon dried thyme
 1/4 cup heavy cream, optional
 Fresh parsley, chopped, for garnish

DIRECTIONS

- Season the pork chops. Pat the pork chops dry with paper towels, then season both sides with salt, pepper, garlic powder, and paprika.
- Dredge lightly. Place about 1/4 cup of the flour on a plate and lightly dredge the pork chops, shaking off the excess. This helps create a golden crust and also gives the gravy a little extra body later.
- Sear the pork chops. Heat the oil in a large skillet over medium-high heat. Add the pork chops and sear for 3 to 4 minutes per side until golden brown. Remove them from the skillet and set aside.
- Cook the onions. Lower the heat to medium. Add the butter and sliced onions to the same skillet. Cook for 8 to 10 minutes, stirring often, until the onions are soft and lightly golden. Stir in the garlic and cook for 30 seconds more.
- Make the gravy. Sprinkle the remaining flour over the onions and stir well for about 1 minute. Slowly whisk in the chicken broth, then add the Worcestershire sauce and thyme. Let the gravy simmer until it thickens slightly.
- Return the pork chops. Nestle the pork chops back into the skillet, spoon some gravy over the top, and cover. Reduce the heat to low and simmer for 15 to 20 minutes, or until the pork chops are tender and cooked through.
- Finish and serve. Stir in the heavy cream if using, then taste and adjust seasoning as needed. Garnish with chopped parsley and serve hot.

SWAPS & NOTES

Bone-in pork chops tend to stay a little juicier, but boneless chops work great too.

Just keep an eye on the cooking time so they don't dry out.

If you want a deeper flavor, you can use beef broth instead of chicken broth.

The heavy cream is optional, but it gives the gravy a silkier finish.

TIPS FOR SUCCESS

The biggest key to tender pork chops is not overcooking them during the first sear.

You only want to build color at that stage because they'll finish cooking gently in the gravy.

Thin pork chops can cook too quickly, so thicker chops work best here.

Letting them soften and turn golden adds a lot of flavor to the final sauce.

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