

Garlic Parmesan Pork Chops with Cheesy Scalloped Potatoes: A Comfort Food Classic

Craving a meal that's hearty, flavorful, and sure to impress? This recipe for



OVEN
400°F

TIME
2-3 min

TEMP
145°F

PRINT
Recipe Card

INGREDIENTS

- 4 bone-in pork chops
- 4 cloves garlic, minced
- 2 tbsp olive oil
- 1 tbsp dried oregano
- 1/4 cup grated Parmesan cheese
- 4 cups thinly sliced potatoes
- 1 cup shredded cheddar cheese
- 1/2 cup heavy cream
- 1/2 cup milk
- Salt and pepper to taste

Instructions:

Prepare the Pork Chops:Preheat your oven to 400°F (200°C). Season the pork chops on both sides with salt, pepper, minced garlic, oregano, and a drizzle of olive oil.

Cook the Pork Chops:Heat a skillet over medium heat. Sear the pork chops for 2-3 minutes per side until golden brown. Transfer the chops to a baking sheet and bake in the preheated oven for 20-25 minutes, or until the internal temperature reaches 145°F (63°C).

Prepare the Scalloped Potatoes:While the pork chops bake, prepare the scalloped potatoes. Layer the thinly sliced potatoes in a greased baking dish. In a bowl, whisk together the heavy cream, milk, grated Parmesan, and shredded cheddar. Pour the mixture evenly over the potatoes. Cover the dish with foil and bake at 375°F (190°C) for 40

minutes, removing the foil for the last 10 minutes to brown the top.

Serve: Plate the pork chops alongside the cheesy scalloped potatoes, garnishing with fresh parsley or additional Parmesan, if desired. Serve hot and enjoy the perfect balance of savory, cheesy goodness.

Tips for the Best Garlic Parmesan Pork Chops and Potatoes:

Thin Potatoes: Slice the potatoes as thinly as possible for even cooking. Use a mandoline slicer for best results.

Golden Potatoes: Remove the foil during the last 10 minutes of baking to achieve a golden, bubbly cheese topping.

Rest the Meat: Let the pork chops rest for a few minutes after baking to retain their juices.

Why This Recipe is a Must-Try:

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8. **Why This Recipe is a Must-Try:** This Garlic Parmesan

Pork Chops with Cheesy Scalloped Potatoes recipe combines classic flavors in a comforting, satisfying meal. The tender pork chops, infused with garlic and Parmesan, pair perfectly with the creamy, cheesy potatoes, making it a dish that's sure to become a family favorite.

9. Give this recipe a try and let me know how it turns out! For more inspiring recipes, visit I Wuv Cooking.

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

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