

Garlic Parmesan Pork Chops with Cheesy Scalloped Potatoes: A Comforting Dinner Delight

If you're craving a hearty, comforting dinner, look no further than these



OVEN
375°F

TIME
30-40 min

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INGREDIENTS

For the Pork Chops:

4 pork chops

1/2 cup Parmesan cheese, grated

1 tbsp garlic powder

For the Scalloped Potatoes:

4 large potatoes, thinly sliced

1 cup shredded cheddar cheese

1 cup cream

Instructions:

1. Preheat the Oven:

Preheat your oven to 375°F (190°C).

2. Prepare the Pork Chops:

In a small bowl, mix the grated Parmesan cheese and garlic powder.

Coat the pork chops on both sides with the Parmesan mixture, pressing gently to ensure the coating sticks.

3. Layer the Potatoes:

Thinly slice the potatoes and layer them evenly in a greased baking dish.

Pour the cream over the potato slices and sprinkle shredded cheddar cheese over the top.

4. Assemble and Bake:

Place the pork chops on a separate baking sheet or alongside the potatoes if the dish is large enough.

Bake for 30-40 minutes, or until the pork chops are golden brown and the potatoes are bubbly and

tender.

5. Serve and Enjoy:

Let the dish rest for a few minutes before serving.

Serve the pork chops alongside the cheesy scalloped potatoes for a complete and satisfying meal.

Tips for Perfect Results:

Even Cooking: Slice the potatoes uniformly to ensure they cook evenly. A mandoline slicer works great for this.

Extra Flavor: Add fresh herbs like thyme or rosemary to the cream for a fragrant twist.

Golden Finish: For a beautifully golden crust, broil the pork chops and potatoes for the last 2-3 minutes of cooking.

Why This Recipe is Perfect for Any Occasion:

Did you enjoy this recipe?:

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- 11.** Golden : Finish: For a beautifully golden crust, broil the pork chops and potatoes for the last 2-3 minutes of cooking.
- 12.** Why This Recipe is Perfect for Any Occasion: This dish strikes a balance between elegance and comfort, making it ideal for weeknight dinners or special occasions. The garlic parmesan pork chops are juicy and

flavorful, while the cheesy scalloped potatoes are the ultimate side dish-rich, creamy, and indulgent. Together, they create a meal that will have everyone asking for seconds.

13. Did you enjoy this recipe?: Try this incredible combination of Garlic Parmesan Pork Chops with Cheesy Scalloped Potatoes, and let me know how it turned out! Don't forget to visit I Wuv Cooking for more delicious recipes.

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/garlic-parmesan-pork-chops-with-cheesy-scalloped-potatoes-a-comforting-dinner-delight/>