

Mushroom Garlic Swiss Pork Chops: A Creamy, Savory Dinner Delight

Treat yourself to a dinner packed with rich, creamy flavors with these



TIME
4-5 min

TEMP
145°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 4 boneless pork chops
- 1 cup sliced mushrooms ?
- 2 garlic cloves, minced
- 1 cup heavy cream
- 1/2 cup shredded Swiss cheese ?
- 2 tbsp butter
- 1 tbsp olive oil
- Salt and pepper to taste

Instructions:

1. Prepare the Pork Chops:

Season the pork chops generously with salt and pepper.

2. Sear the Pork Chops:

Heat olive oil and butter in a large skillet over medium heat.

Cook the pork chops for 4-5 minutes on each side, until golden brown and cooked through (internal temperature should reach 145°F/63°C).

Remove the pork chops from the skillet and set them aside.

3. Cook the Mushrooms and Garlic:

In the same skillet, add the sliced mushrooms and minced garlic.

SautØ until the mushrooms are softened and the garlic is fragrant, about 2-3 minutes.

4. Make the Sauce:

Pour in the heavy cream, stirring to combine with the mushrooms and garlic.

Bring the mixture to a gentle simmer, then stir in the shredded Swiss cheese.

Cook until the sauce thickens slightly, about 2-3 minutes.

5. Combine and Serve:

Return the pork chops to the skillet, spooning the sauce over them to coat.

Let the pork chops simmer in the sauce for 1-2 minutes to soak up the flavors.

Serve hot, garnished with fresh herbs if desired.

Tips for the Best Pork Chops:

Even Cooking: Let the pork chops come to room temperature before cooking for more even results.

Don't Overcook: Use a meat thermometer to avoid overcooking the pork chops.

Customize the Sauce: Add a splash of white wine or chicken broth for extra depth of flavor.

Why This Recipe is a Dinner Favorite:

Did you enjoy this recipe?:

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16. **Why This Recipe is a Dinner Favorite:** The creamy mushroom garlic Swiss sauce is what takes this dish to the next level. Paired with tender, juicy pork chops, it's a comfort food classic that feels fancy enough for entertaining yet easy enough for a weeknight meal. Serve it with mashed potatoes, steamed vegetables, or a crisp salad for a complete and satisfying dinner.
17. **Did you enjoy this recipe?:** Give these Mushroom Garlic Swiss Pork Chops a try, and let me know how they turned out! For more incredible recipes, visit I Wuv Cooking and discover your next favorite dish.

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

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