

Pork Chops with homemade pan gravy

Prep time: 10 minutes Cook time: 40 minutes

4 boneless, thin sliced pork chops (lightly seasoned with garlic powder & onion powder)

For the seasoned flour mixture:

½ cup of flour

1 ½ tablespoons grated Parmesan cheese

1 tablespoon Good Seasons Italian Dressing Mix

For the pan gravy:

1 tablespoon butter

1 tablespoon olive oil

1 tablespoon Dijon mustard

½ cup of chicken broth

¼ cup of whole milk

2 tablespoons of the seasoned flour mixture

What to do:

Combine the first 5 ingredients to create the seasoned flour mixture. Coat both sides of the pork chops with the mixture (no need for an egg wash).

Heat 1 tablespoon of oil in a large skillet on medium-high heat. Brown the pork chops 2-3 minutes on each side. Set pork chops aside in a baking dish.

Lower heat to low, add 1 tablespoon each of butter and olive oil. Once the butter has melted, whisk in 2 tablespoons of the reserved seasoned flour mixture and 1 tablespoon of Dijon mustard, cook for 30 seconds, continuously whisking.

Slowly whisk in chicken broth and whole milk. Cook on low heat, stirring occasionally until the gravy has thickened slightly (the gravy will continue to thicken as it bakes with the pork chops).

Pour gravy over the pork chops and cook at 300 degrees for 35 minutes. Flip the pork chops after 20 minutes and stir the gravy.

