

Ingredients



4 tablespoons unsalted butter
2 garlic cloves, minced
3 thick-cut, boneless pork chops
1 cup mushrooms, sliced
1 tablespoon dried oregano
1 tablespoon dried thyme
1/4 cup all-purpose flour
1 - 1 1/2C whole milk, can use heavy cream
Salt and pepper to taste

Browned Butter Pork Chops with Mushrooms



Instructions

- In a large skillet over medium-low heat, heat the butter with garlic until melted. Continue to heat until the butter foams, stirring constantly to prevent overflowing. Once the foam subsides, continue to heat until brown bits form at the bottom of the skillet and a nutty aroma is produced.
- Add the pork chops and cook on each side until cooked through. (3-5 minutes per side, or until internal temperature reached 145°F) Remove the cooked chops to a clean plate and tent loosely with foil.
- Lower the heat to low and add the mushrooms, oregano, and thyme to the butter mixture. Cook until the mushrooms are slightly softened and cooked.
- Whisk in the flour until no lumps remain. Slowly stir in the milk until the desired gravy consistency is achieved. Season with salt and pepper to taste. (With the heat still on low) return the pork chops to the gravy for about 5 minutes. Serve and enjoy!

