



Ingredients



3 tablespoons butter
2 yellow onions, thinly sliced
1 cup beef broth, divided
4 boneless pork chops
2 tablespoons extra-virgin olive oil
1 teaspoon salt
1/4 teaspoon pepper
1 teaspoon Italian seasoning
3 tablespoons all-purpose flour
2 cups shredded gruyere cheese
Parsley, for garnish

French Onion Pork Chops

MOM
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HUNGRY
BOYS

Instructions

- In a large oven-safe skillet over medium-high heat, melt butter.
- Add onions and half of the beef broth and cook until the onions are browned and tender (approximately 15-20 minutes). Transfer cooked onions to a bowl and tent to keep warm.
- In a small bowl, combine oil, salt, pepper, and Italian seasoning. Rub over both sides of the pork chops.
- To the same skillet (do not wipe out) add the seasoned pork chops. Cook 3-5 minutes on each side (or until well browned). Remove from skillet and set aside.
- Add the onions back to the skillet.
- In a small bowl, combine remaining beef broth and flour. Whisk together and pour into onion mixture. Bring the mixture to a low boil (sauce should thicken).
- Add the pork chops to the onion mixture. Top with Gruyere cheese.
- Transfer the skillet to the oven and bake for 5-10 minutes or until cheese is hot and bubbly. The internal temperature of pork should be 145°F when cooked.
- Remove from the oven and spoon some of the onion mixture over the top. Serve.