



## Ingredients



Pork Chops  
4 boneless pork chops  
2 tablespoons butter  
Pork Chop Dredging Mixture  
1/4 cup all purpose flour  
1/2 teaspoon garlic powder  
1/2 teaspoon onion powder  
1 teaspoon Italian seasoning  
Salt and freshly ground pepper to taste  
Creamy Herb and Wine Sauce  
2 tablespoons butter  
2 cloves garlic minced  
1 tbsp flour (or use leftover flour from pork chops dredging)  
1/2 cup dry white wine  
1/4 lemon (juice of fresh lemon)  
1/2 cup chicken stock  
1/2 cup heavy cream  
1 teaspoon Italian seasoning  
4 sprigs fresh thyme (leaves only)

# Boneless Pork Chops in Creamy Garlic & Herb Wine Sauce

MOM  
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HUNGRY  
BOYS

## Instructions

- **Pork Chop Dredging Mixture:** In a large bowl, whisk together flour, garlic powder, onion powder, Italian seasoning and season generously with salt and pepper.
- **Cooking Pork Chops:** Dredge pork chops thoroughly in dry mixture, then heat 2 tablespoons butter in a large skillet over medium-high heat.
- Once hot, add pork chops and sear them by cooking for 3-4 minutes per side for a total of 6-8 minutes. First side is cooked on medium high, but when cooking on the second side, reduce the heat to medium. Remove pork from heat and transfer to a plate. Cover to keep warm.
- **Creamy Garlic & Herb Sauce:** Return skillet to heat, add 2 tablespoons butter and minced garlic and cook for 1-2 minutes on medium heat. Add flour to the butter mixture and blend it in with the butter.
- Next start pouring in wine while still on medium heat - about 1 minute. Add chicken stock and heavy cream. Squeeze a little bit of lemon into the pan, add fresh thyme and Italian seasoning, season with salt and pepper (to taste) and simmer for 2-3 minutes. Taste the sauce and add more seasoning, if necessary.
- **Final Assembly:** Reduce heat to low and return pork chops to pan. Depending on the thickness of your pork chops, you might just need to heat them up a bit to make sure they are done. Drizzle some of the sauce over pork chops and reheat on low for 2-3 minutes or until pork chops are done.