

Easy One Skillet Pork Chops in Mushroom Gravy

- Prep time 10 mins
- Cook time 30 mins
- Total time 40 mins

- 2 teaspoons olive oil
- 6 bone in or boneless pork chops
- 1 pound crimini mushrooms - sliced
- 1 cup onion, sliced (cut in half then slice thin)
- $\frac{3}{4}$ cup chicken stock
- $\frac{3}{4}$ cup beef stock
- $\frac{1}{4}$ cup flour
- Salt and pepper to taste

1. Lightly salt and pepper pork chops.
2. Heat large skillet over medium high heat.
3. Add one teaspoon of oil to hot skillet.
4. Sear pork chops in hot oil for 2-3 minutes on each side. (You may have to do this in two batches depending on the size of your skillet.)
5. Remove chops from skillet, cover to keep warm.
6. Add additional teaspoon of olive oil to same skillet.
7. Add sliced mushrooms, onions and sauté until lightly brown. About 5 minutes.
8. Sprinkle with flour and cook for one minute or until all flour has been absorbed.
9. Add both chicken and beef stock. Stirring and scraping bits off bottom of pan.
10. Simmer for a 2-3 minutes until thick.
11. Add the chops back into the pan and continue to cook, uncovered for 20 minutes or until gravy is reduced by half and is thickened to your liking. Cover and cook an additional 10 minutes or until pork chops are tender.

