

Pressure Cooker Pork Chops in Mushroom Gravy

- Prep time 5 mins
- Cook time 10 mins
- Total time 15 mins

- 4 Bone-In Pork Chops, thick cut
- 8 oz Cremini (Baby Bellas) or White Mushrooms, sliced
- [Homemade Seasoned Salt](#)
- 2 Tablespoons Olive Oil
- 1¼ cups [Broth/Stock](#) (or 1¼ cup water and 1 teaspoon Veggie or Chicken Bouillon)
- 2 Tablespoons [Potato Starch](#) or Cornstarch



Gravy

- 1 cup Cold Milk
 - 1 Tablespoon [Potato Starch](#) or Cornstarch
 - 1½ Tablespoons Butter, room temperature
 - ½ teaspoon Salt
 - Dash of pepper
- Rice or Potatoes
- See my [Pressure Cooker Perfectly Cooked Pot in Pot Rice](#) recipe.
1. Whisk together Gravy ingredients and set aside.
 2. Trim Pork Chops, pat dry and season both sides well with Seasoned Salt.
 3. Turn Pressure Cooker to Sauté or Browning and allow to heat.
 4. Add oil to the Pressure Cooker cooking pot and when hot, sear both sides of Pork Chops, one at a time and then remove to plate.
 5. Add 1 cup broth to the cooking pot and stir to deglaze the brown bits on the bottom.
 6. Pour in the Gravy and stir until butter is melted. Add in the mushrooms and Pork Chops, along with any juice.
 7. If making this a One Pot Meal, add the [Prepared PIP Rice](#) or potatoes now.
 8. Lock lid and close Pressure Valve.
 9. Cook on High Pressure for 10 minutes.
 10. When Beep is heard, allow a 10 minute natural release.
 11. Remove Pork Chops to serving plate. Remove rice/potatoes and trivet.
 12. Push the Sauté or Browning button.
 13. Remove ½ cup of liquid from the cooking pot and add a 2 Tablespoons of Starch and Whisk really well. Pour into cooking pot and stir constantly to thicken gravy.