

CAFE THOMPSON RECIPE

PAN-SEARED PORK CHOP IN A GARLIC CREMINI MUSHROOM SAUCE

Seasoned pork chops are pan-seared and finished in a rich, creamy sauce made from butter, sliced cremini mushrooms, minced garlic, broth, heavy cream and herbs. The preparation involves using the same pan to build the sauce after searing the meat, allowing the flavors to meld together.

SERVES 6



INGREDIENTS

- 6 boneless pork chops, about 1 1/2 inches thick
- 1 teaspoon salt
- 1 teaspoon black pepper
- 2 teaspoons fresh thyme leaves
- 4 tablespoons olive oil
- 14 ounces cremini, 2 mushrooms, sliced
- 6 cloves garlic, minced
- 1/4 cup white wine
- 1 cup heavy cream
- 3 tablespoons unsalted butter
- 1 1/2 cups chicken broth
- 2 teaspoons parsley, chopped
- Pea shoots, for garnish

DIRECTIONS

Season the pork chops with the salt, pepper and thyme. In a pan, add the oil on high heat, and then add the pork chops to the pan. Sear for 5 minutes on each side, remove the pork chops from the pan and let them rest.

Turn the heat to medium, add the garlic, cook for 1 minute and then add the white wine. Let it cook for 2 minutes, add the cream, butter and chicken broth, and bring everything together.

Add the pork to the pan and cook over low heat for 10 minutes, until the sauce has reduced. Add the chopped parsley and cook until the pork reaches an internal temperature of 145 F. Garnish with the pea shoots.

Side dishes

Honey Dijon Brussels Sprouts
Colcannon Sour Cream

