

Boursin Pork Chops

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- 4 pork chops
 - 1/2 teaspoon garlic powder
 - Salt & pepper to taste
 - 1 tablespoon olive oil
 - 1 tablespoon butter
 - 1/2 medium onion chopped
 - 3/4 cup chicken broth (use low sodium if sensitive to salt)
 - 1 5.2 oz/150g package Boursin Fine Herbs & Garlic cheese softened
 - 1-2 tablespoons chopped parsley
1. Take the pork chops out of the fridge 15-30 minutes prior to starting the recipe if possible. Pat them dry and season them with the garlic powder and some salt & pepper.
 2. Add the olive oil and butter to a skillet over medium-high heat. Let the pan heat up for a few minutes, and once it's hot, cook the pork chops for 3-5 minutes/side or until golden (3 minutes for thinner chops and 5 minutes for pork chops up to 1" thick). Once the pork chops are done searing, transfer them to a plate.

3. To the skillet, add the onions and sauté for about 5 minutes or until softened and lightly browned. If the pan seems dry, add a small splash more olive oil.
4. Add the chicken broth and the Boursin to the skillet. Stir until you've got a smooth sauce. Let it bubble for 4-5 minutes, then stir in the chopped parsley.
5. Add the pork chops (and any plate juices) back in and cook for another 3-5 minutes or until the sauce has thickened up a bit more and the pork chops are cooked through (145F minimum). Add in another splash of chicken broth if the sauce gets too thick.
6. Season with salt & pepper if needed and serve immediately.

Main Course

Pork