

Pork Chops and Scalloped Potatoes

Pork Chops and Scalloped Potatoes



from cooktopcove.com

- 4 – 6 oz pork chops
- 4 medium potatoes (peeled and thinly sliced)
- 1 medium onion (sliced)
- 2 Tbsp butter
- 2 Tbsp all-purpose flour
- 14 oz chicken broth
- Salt and pepper to taste
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/4 tsp paprika

1. Preheat oven to 350°F.
2. Grease a 9×13 inch baking dish.
3. Arrange potatoes and onion on bottom of baking dish. Season.
4. Brown and season pork chops and put on top of potatoes and onion layer.
5. In a medium saucepan, melt butter over medium heat. Add flour and whisk until combined. Add broth and bring to boil. Add salt, pepper, garlic powder, onion powder, and paprika. Cook and stir until thickened.
6. Pour sauce over pork chops.
7. Cover with foil and bake for 45 minutes.

Main Course
Pork