

## Garlic Mushroom Pork Chops

- 2 bone-in pork chops
- 1 teaspoon salt, divided in two
- 1/2 teaspoon pepper, divided in two
- 1 Tablespoon olive oil
- 4 Tablespoons butter (divided to 2 Tablespoons)
- 5 medium Baby Bella mushrooms (or 1 packaged pre-sliced)
- 3 garlic cloves, minced
- 1/4 cup water or chicken stock
- 1/4 teaspoon paprika



Heat olive oil in a cast iron skillet on medium to medium-high heat.

Season chops on both sides with salt and pepper. Sear chops for 3-4 minutes on each side until golden brown. Check internal temperature, should be 145 degrees. Remove chops to a plate and set aside.

Add two tablespoons to skillet, melt. Add mushrooms and garlic and season with salt, pepper and paprika. Sauté. Add water or chicken stock and scrape browned bits from pan and stir into the mushrooms.

Add remaining butter to skillet and stir to melt. Return chops to skillet and simmer everything together for two to three minutes. Enjoy!