

# Pork Chops with Sour Cream

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*An easy, comforting pork chop recipe that takes only minutes to prepare and that will turn any winter night into a savory, hearty dinner. Tender pork chops are browned and simmered in a creamy beef sauce, and served over hot rice or egg noodles, for the ultimate in comfort food.*

## Ingredients:

4 1 ½ inch thick boneless pork chops  
salt and pepper  
2 Tbsp olive oil  
1 large Vidalia onion, sliced and separated into rings  
1 c. beef stock  
1 Tbsp fresh parsley, minced  
1 tsp Dijon mustard  
1 tsp paprika  
8 oz sour cream

## Directions:

1. Sprinkle pork chops with salt and pepper. In large skillet, heat oil over medium-high heat. Add pork chops and cook until browned, 4 to 5 minutes per side.
2. In small bowl combine parsley, beef stock, mustard, and paprika. Whisk to combine.
3. Layer Vidalia onion slices over pork chops and pour broth over pork chops. Return to a boil, and cover. Reduce heat to medium and simmer for 30 minutes, stirring occasionally.
4. Stir in sour cream until blended, and cook 4-5 minutes or until heated through.
5. Serve hot, over rice or egg noodles.

*Author: Catherine Herzog*