

Smothered Pork Chops

- 4 thick, bone-in pork chops
- Kosher salt
- Freshly ground pepper
- 1 cup all-purpose flour
- 2 tsp. garlic powder
- 1/4 tsp. chili powder
- 1/4 cup vegetable or canola oil, plus 3 tablespoons, divided
- 2 medium yellow onions, thinly sliced
- 2 tbsp. butter
- 1 1/2 cup low-sodium chicken broth
- 1/4 cup heavy cream
- Chopped fresh parsley, for garnish

Season pork chops all over with salt and pepper. In a shallow dish, mix together flour with garlic powder and chili powder. Coat pork chops in flour, shaking off excess. Reserve 2 tablespoons of the seasoned flour.

In a large, heavy skillet over medium heat, heat oil until shimmering. In batches, cook pork chops until golden, 4-5 minutes per side. Transfer to plate. Wipe out skillet.

Reduce heat to medium low, pour in remaining oil, and add onions. Season with more salt and pepper and cook until onions are very soft and slightly caramelized, 15-20 minutes. Add the butter and let melt and then sprinkle in the reserved flour. Cook until flour is no longer raw, about a minute. Stir in chicken broth and heavy cream and bring to a simmer, until sauce begins to thicken, about 5 minutes.

Return pork chops to skillet and cook until pork is cooked through, about 10 minutes more. Garnish with parsley.