

Pork Chops in a Marsala Mushroom Sauce

Category

Dinner, Main Course

Servings

3

Prep Time

5 minutes

Cook Time

35 minutes

Recipe courtesy of [zimmysnook](#)

Ingredients

- 3 bone-in pork chops
- 2 tbsp olive oil
- Salt and pepper to taste
- 8 oz cremini mushrooms, sliced
- 3 tbsp unsalted butter
- 1 tbsp flour
- 1 cup Marsala wine
- 1 1/2 cups vegetable or mushroom stock
- 3 sprigs thyme
- **PRODUCTS TO USE:**
- NanoBond Skillet

Directions

1. Heat oil in a NanoBond skillet over medium high heat.
2. Season chops with salt and pepper, then sear in the pan for 2-3 minutes per sides. Remove the chops and set aside.

3. Melt the butter in the pan. Add the mushrooms and thyme, then sauté for 4-5 minutes.
4. Sprinkle the flour over the pan and stir until it is mixed well into the mushroom and butter.
5. Add the Marsala wine and cook for 1 minute stirring frequently.
6. Add the of stock, bringing it to a boil then simmer for 6-7 minutes.
7. Return the chops to the sauce and put the skillet in the oven for 15 minutes, flipping the chops once.
8. Remove the chops to a plate and reduce down the sauce (on the stovetop) until it reaches the desired consistency.
9. Serve the chops bathed in the delicious sauce.