

Ready-to-Cook” Bone-in Stuffed Pork Chops with Creamy Mushroom Glaze and Brava Potatoes

The following recipe is courtesy of Lauren Schulte. To see more of her bites and meals, visit her Instagram [@TheBiteSizePantry](#).

Ingredients

For the Pork Chops

- “Ready-to-Cook” Stuffed Bone-In Pork Chops (there are no assembly instructions here. Heinen’s has got you covered by doing this step for you!)
- 2 Tbsp. butter
- 2 Tbsp. olive oil
- Salt and pepper to taste

For the Mushroom Sauce

- Leftover butter, olive oil and remnants of the pan from cooking the pork chops.
- $\frac{3}{4}$ cup or a handful of oyster mushrooms (any variety)
- 4 cloves garlic, minced
- 1 cup heavy cream (if you’re dairy-free, you can add another cup of nut milk)
- 1 cup cashew or almond milk
- 2 Tbsp. corn starch
- Juice from $\frac{1}{2}$ a lemon
- 1 tsp. thyme
- 1 tsp. rosemary
- A couple sage leaves for garnish
- Salt and pepper to taste



For the Brava Potatoes

- $\frac{3}{4}$ bag or 2 cups of small Yukon Gold potatoes, quartered
- 2 Tbsp. olive oil
- 1 Tbsp. garlic salt
- 1 tsp. oregano
- 1 tsp. paprika
- $\frac{1}{2}$ tsp. onion powder
- 1-2 Tbsp. of Mina Red Pepper Sauce and Stonewall Kitchen Lemon Herb Aioli drizzled overtop after baking

Directions

1. Melt 2 Tbsp. of butter and 2 Tbsp. of olive oil in a larger skillet over medium-high heat. Add the pork chops to the skillet. Cook them on each side for approx. 8-9 minutes until a golden-brown crust forms.
2. While the pork chops are cooking, you can start prepping the brava potatoes by slicing them into quarters and adding them to a medium-size bowl along with 2 Tbsp. of olive oil and the seasonings. Mix well and place them on a foil-lined baking sheet. Pop them into a 400°F oven for 30-40mins flipping them halfway through the cooking time.

3. Once the pork chops are done, remove them from the pan leaving the remnants behind because this is the base for your mushroom glaze.
4. Add the minced garlic to the pan over medium heat and let cook for a couple of minutes until the garlic is aromatic.
5. While the garlic is cooking, pull apart your oyster mushroom fans. Oyster mushrooms are fan-like and you can pull the sections apart very easily. Add your mushrooms to the pan and let cook for 5 minutes until tender.
6. Mix together the nut milk, heavy cream and corn starch and add that to the pan with the garlic and mushrooms. Stir occasionally so that the sauce doesn't clump or stick to the pan. Let simmer over medium-to-low heat for 4-5 minutes until it starts to thicken.
7. When it is thick, mix in the lemon juice and herbs and pour into a serving dish.
8. Check on your potatoes. If they are done, remove them from the oven and drizzle with the Mina red pepper sauce and Stonewall Kitchen lemon herb aioli.