Seared Pork Chops with Creamy Cheese Sauce

Hands-on 15 minutes Overall 45 minutes

Nutritional values (per serving, 1 pork chop with sauce): Total carbs: 4.7 g, Fiber: 0.7 g,

Net carbs: 3.9 g, Protein: 28.5 g, Fat: 34.6 g, Calories: 447 kcal,

Original recipe, Keto Diet App - The ultimate low-carb diet app



Ingredients (makes 4 servings)

4 pork loin chops (450 g/ 1 lb)

1 tbsp extra virgin olive oil, avocado oil or ghee (15 ml)

sea salt and black pepper, to taste

2 medium yellow onions (140 g/ 5 oz)

1/2 stick butter (57 g/ 2 oz)

1 1/2 cups beef stock (360 ml/ 12 fl oz)

1 clove garlic, minced

1/4 cup heavy whipping cream (60 ml/ 2 fl oz)

2 tbsp fresh thyme

1/2 cup shredded mozzarella (56 g/ 2 oz)

Instructions

- Pat the pork chops dry and the season with salt and pepper on both sides.
- Heat the olive oil in a large skillet over medium-high heat. Sear the pork chops on each side for approx. 4 minutes or until deeply golden and crispy. Remove from the pan and sit to one side.
- Melt the butter in the skillet. Thinly slice your onions and cook them over med-high heat until they are caramelised.
- 4. Add the beef stock and the garlic, salt and pepper and hard simmer until the sauce is reduced and thickened. Add the cream and stir through. (Tip: for extra creamy sauce, pour the content of the skillet in a tall and narrow jar and use an immersion blender to precess until smooth and creamy.)
- 5. Nestle the pork chops into the sauce and simmer gently for a further 10 minutes or so, or until juices run clear from the meat. Top with the mozzarella cheese. You can either broil the pan until the cheese melts or place a lid on it on the stovetop and cook on low until the cheese melts.
- Serve garnished with thyme sprigs. Store in the refrigerator for up to 4 days. Can be frozen and re-heated in the oven.

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