Instant Pot* Pork Chops with Mashed Potatoes and Gravy

We don't have a lot of pork chop lovers in our family, but this recipe has won over everyone. *It's quick, simple, and delicious!* If your chops are frozen, no problem, just add a few minutes to your cook time. You can also substitute pork tenderloin for some or all of the chops if you like.

Ingredients:

- *6 Six S Dairy Pastured Pork Chops*
- *1 1/2 tsp Salt*
- *1 1/2 tsp Parsley*
- *1/2 tsp Thyme*
- *1/4 tsp Rosemary*
- *1 tsp Garlic Powder*
- *1 tsp Onion Powder*
- **3-4 Large Russet Potatoes, 1" chunks**
- **1 cup Chicken or Pork Stock**
- **4 tbsp Milk**
- **3-4 tbsp Flour**
- **1/2 cup Cream**
- **Salt**

Steps:

- Add potatoes and stock to Instant Pot.
- In a small bowl combine salt, parsley, thyme, rosemary, and garlic & onion powder.
- Pat chops dry and place them in a large plastic bag, dump the seasonings in and toss until the chops are well coated.
- Take the chops out of the bag and place on top of the potatoes.
- Cook on manual high pressure for 15 minutes, natural release.
- Once the pressure has released, take the cops out of the pot and place them on a plate and cover loosely with foil.
- Remove the potatoes from the pot and place in a large bowl. Leave the liquid in the pot. Gently mash the potatoes and add in the butter and milk, adjusting for taste.
- Set the instant pot on saute to make the gravy. In a small bowl whisk together the flour and cream to a slurry. Once the stock starts to bubble, whisk in the flour mixture. Stir and cook until thick and bubbly.
- Plate and Enjoy!

*Please refer to Instant Pot manual for safe usage instructions. All my recipes are made in an 8 qt Instant Pot. This recipe adapted from The Kitchen Whisperer.