

Creamy Angel Pork Chop Skillet

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2 tablespoons cooking oil, *divided*
6 tablespoons unsalted butter, *divided*
4 to 6 bone-in pork chops
1 (0.7-oz) packet dry Italian salad dressing and recipe mix (like [Good Seasons](#))
1/4 teaspoon black pepper
1/4 teaspoon Cajun seasoning
1/4 cup all-purpose flour
1-1/2 cups chicken broth
4 ounces cream cheese, *softened at room temperature*
1/2 tablespoon parsley flakes, *plus more for garnish*
1/2 pound angel hair or other noodle pasta

Heat 1 tablespoon each of the oil and butter in a large skillet on medium high. Combine seasoning mix with pepper and Cajun seasoning. Season pork chops on both sides with mixture, reserving any leftover seasoning.

Brown chops for about 2 minutes per side in batches, adding an additional tablespoon of oil and butter as needed. Remove chops and set aside. Add the remaining 4 tablespoons butter to the skillet, sprinkle in the flour a little at a time until blended; cook and stir for 2 minutes. Begin stirring in the chicken broth a little at a time until incorporated and mixture boils and thickens. Reduce heat to medium, and add cream cheese, stirring until melted. Stir in any reserved seasoning mix and the parsley, return pork chops and any pan drippings to skillet, turn chops to coat, reduce to medium low, cover skillet and cook for 20 to 30 minutes, stirring occasionally, until pork chops are cooked through and tender.

Meanwhile, prepare pasta according to package directions. Taste sauce and adjust seasoning as needed, then toss pasta with sauce before serving, or plate pasta, top with pork chops and spoon sauce over the top. Garnish with additional chopped parsley.

Cook's Notes: May also serve over cooked rice. Boneless pork chops as well as chicken breasts may also be used; reduce cooking time accordingly, cooking chops only to 145 degrees F and breasts to 165 degrees F on an instant read thermometer inserted into the side of the chop or thickest part of breast. Total cooking time will depend on size and thickness.

Crockpot: Prepare as above, transferring to a 4 quart slow cooker. Pour sauce on top. Cover and cook on low for 4 to 6 hours for bone-in pork chops and 3 to 4 hours for boneless chicken breasts. Finish as above.

Original Crockpot Angel Chicken: Add 4 to 6 boneless, skinless chicken breasts into bottom of a 6 quart slow cooker. Pour 1 stick of melted butter over the top. Whisk together one can cream soup, a packet of Italian salad dressing mix, the cream cheese & broth and pour over chicken. Cover and cook on low 3 to 4 hours. Finish as above.

Original Source: [DeepSouthDish.com Website](#)