

How to Make Pressure Cooker Pork Chops With Carrots and Potatoes

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★★★★☆ 24 Recipe Ratings

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The original recipe states that the vegetables should be in cooking oil, but this updated recipe skips the cooking oil. Be sure to spray your pressure cooker well with nonstick cooking spray to prevent sticking. You'll have a tasty one-dish dinner pronto thanks to this recipe. Serves 4.

Things You'll Need

- ☐ Measuring cup
- ☐ Measuring spoons
- ☐ Pressure cooker
- ☐ Vegetable scrubber
- ☐ Paring knife to remove potato eyes

Ingredients

- ☐ 4 pork bone-in [pork chops](#), 3/4-inch thick
- ☐ Salt and pepper, to taste
- ☐ 1 [onion](#), [chopped](#)
- ☐ 3 tablespoons Worcestershire sauce
- ☐ 1 cup vegetable broth, can use chicken broth instead
- ☐ 4 [potatoes](#), scrubbed and eyes removed, can use more, if desired
- ☐ 1 cup [baby carrots](#), can use more if you like

Steps



1 Spray a 6-quart pressure cooker with nonstick cooking spray.



2 Brown pork chops on both sides.



3 Season pork chops with salt and pepper.



4 Sprinkle pork chops with **chopped onion**.



5 Pour the broth and Worcestershire sauce over the mixture.



6 Spray your pressure cooker steamer insert with **nonstick cooking spray**.



7 Add the carrots and **potatoes** to the steamer basket.



8 Place the steamer basket over the pork chops.



9 Cover the pressure cooker and lock the lid.



10 Bring the pressure cooker to high pressure.



11 Cook pork chops and vegetables for 13 minutes.



12 Release the pressure following your pressure cooker's manufacturer's directions.



Warnings

- Use care when opening the pressure cooker lid.

References

1. Slow Cooker Pork Chops, <http://allrecipes.com/recipes/everyday-cooking/slow-cooker/main-dishes/pork/pork-chops/>

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