# Pork Chop with White Wine Sauce

Yield: 4 min
Total Time: 25 min

Recipe from: https://www.recipeschoose.com/recipes/bone-in-pork-chop-chinese-recipe

## Ingredients:

- 4 bone-in pork chops 3/4-inch thick
- 1 tablespoon olive oil
- 1 tablespoon salt
- 1 tablespoon butter
- 8 ounces sliced mushrooms
- 1 yellow onion sliced
- 1/2 cup dry white wine suggestion: Chardonnay or Chablis
- 1/4 cup heavy cream

## Nutrition:

1. Calories: 480 calories
2. Carbohydrate: 6 grams
3. Cholesterol: 110 milligrams
4. Fat: 39 grams
5. Fiber: 1 grams
6. Protein: 20 grams
7. SaturatedFat: 15 grams
8. Sodium: 1860 milligrams
9. Sugar: 3 grams

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