

Braised Pork With Leeks and Mushrooms

By Kay Chun

Published May 1, 2025

Total Time 2 hours 10 minutes

Prep Time 20 minutes

Cook Time 1 hour 50 minutes

Rating ★ ★ ★ ★ ★ (257)



Armando Rafael for The New York Times. Food Stylist: Cyd Raftus McDowell.

Inspired by blanquette de veau, a classic French veal stew, this comforting braise unites pork, leeks, mushrooms and carrots in a creamy, rosemary-infused broth. In this simple braise, nicely seared pork and softened veggies are combined with the broth and aromatics and simmered until the pork is tender and juicy. The dish is finished with a *beurre manié* — a mixture of equal parts butter and flour — that gets whisked into the stew at the end of cooking to create a smooth, thickened sauce. The final addition of just enough heavy cream creates a silky texture, with fresh chopped parsley to brighten the rich stew.

INGREDIENTS

Yield: 4 servings

3 tablespoons extra-virgin olive oil
2 pounds boneless pork shoulder roast, cut into 1½-inch pieces
Salt and pepper
1 medium leek, white and light green parts only, halved lengthwise and thinly sliced (about 1 ½ cups)
12 ounces white button or cremini mushrooms, halved (or quartered if large) (about 4 cups)
3 garlic cloves, minced
4 cups low-sodium chicken broth
2 medium carrots, halved lengthwise and chopped into 1-inch

PREPARATION

Step 1

In a large Dutch oven, heat 2 tablespoons of the oil over medium-high heat. Season pork with salt and pepper. In two batches, sear pork, turning occasionally, until browned all over, about 5 minutes per batch (reduce heat to medium if necessary to prevent scorching). Transfer to a medium bowl.

Step 2

Add the remaining 1 tablespoon oil and the leek to the pot. Season with salt and pepper and cook, stirring occasionally, until softened, 2 minutes. Add mushrooms, season with salt and pepper and cook, stirring occasionally, until softened, 3 minutes. Add garlic and stir until fragrant, 30 seconds. Return the seared pork and any juices to the pot.

Step 3

pieces (about 1 ½ cups)
1 fresh rosemary sprig
1 Parmesan rind
1 tablespoon unsalted butter, at room temperature
1 tablespoon all-purpose flour
¼ cup heavy cream
Chopped parsley or chives
Cooked egg noodles, boiled potatoes or crusty bread, for serving

Add broth, carrots, rosemary sprig and Parmesan rind, and bring to a boil over high. Cover, reduce heat to low and cook, stirring occasionally, until pork is tender, about 1 ½ hours. Discard Parmesan rind and rosemary sprig.

Step 4

Meanwhile, in a small bowl, combine butter and flour and mix until well blended to form a beurre manié.

Step 5

When the pork is tender, add the beurre manié to the pot and cook, stirring, until stew is slightly thickened, about 2 minutes. Stir in cream until well incorporated, 1 minute longer. Season with salt and pepper.

Step 6

Divide stew among bowls and top with herbs. Serve warm, over egg noodles or with boiled potatoes or bread.

Private Notes

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