Pork chops

Adapted • Shared by Steve Janowicz



Ingredients

- 1 tablespoon paprika
- 2 teaspoons onion powder
- 2 teaspoons garlic powder
- 1 teaspoon oregano
- 1 teaspoon salt
- 1 teaspoon pepper
- 2 tablespoons olive oil (divided)
- 4 boneless pork chops

Instructions

1. Turn your oven to 400 degrees Fahrenheit. Measure the thickness of your pork chops so you know how long to bake them - see notes.

2. In a small bowl, mix together the paprika, onion powder, garlic powder, salt, pepper, and oregano.

3. Drizzle 1 tablespoon of olive oil over both sides of the pork chops. Sprinkle the spice mix evenly over both sides of the pork chops, then place them in a baking dish - see notes. Drizzle them with the remaining tablespoon of olive oil.

4. Bake the pork chops uncovered for 7 minutes per ½ inch of thickness, or until they reach an internal temperature of 145 degrees Fahrenheit - for 1 ½ inch pork chops, you'll bake them for 21 minutes. Once you remove them from the oven, let them rest in the pan for 5 minutes before serving.

5. Last step:

6. After you make this recipe, take a picture with your phone and share it in the comments section below. I love seeing it when you make my recipes!

Notes

Source: The Endless Meal®
Author: Kristen Stevens