

OVEN BAKED BONE IN PORK CHOPS

Ingredients:

- Olive Oil
- ¼ Cup Brown Sugar
- 1 Tablespoon Smoked Paprika
- 1 Teaspoon Salt
- 1 Teaspoon Pepper
- 1 Teaspoon Garlic Powder
- 1 Teaspoon Onion Powder
- Bone in pork chops (thawed)



Directions:

1. Preheat oven to 400 degrees F and grease a baking pan with olive oil or my homemade spray (or use parchment paper)
2. Place the pork chops on the baking pan and drizzle oil over each pork chop and rub in. Flip over and apply oil and rub in.
3. Season both sides of the pork chops with the seasoning mix.
4. Place the pork chops in the oven to bake for approx. 25 minutes, this will depend on the temperature you want to cook it to & thickness. We tend to cook it to 165 degrees F, recommended is 145 degrees F
5. Carefully remove from the oven and allow to sit for about 5 minutes.

