

Simple Bone-In Pork Chops

Ingredients

2 fresh bone-in center cut pork chops
1 tbsp olive oil
1 tsp salt
½ tsp black pepper
½ tsp garlic powder
½ tsp paprika (optional)
Fresh herbs (like rosemary or thyme – optional)

Directions

Pat chops dry with paper towels. Rub with olive oil, then season both sides with salt, pepper, garlic powder, and paprika.

Heat a skillet (cast iron works great) over medium-high heat. Once hot, add chops and sear 3–4 minutes per side until golden brown.

Lower the heat to medium, cover, and cook another 3–5 minutes, or until internal temperature reaches 145°F (63°C).

Let chops rest for 5 minutes before serving. Garnish with fresh herbs if desired.