

Honey Glazed Pork Chops

Juicy pork chops coated in a sweet and savory honey glaze, a perfect balance of flavors for a delightful meal.



Main Dish

20 min

Total time

Easy

Difficulty

400

kcal / serving

Ingredients

- 2 pork chops
- 2 tablespoons honey
- 1 tablespoon soy sauce
- 1 teaspoon garlic powder
- Salt and pepper to taste
- 1 tablespoon olive oil

Steps

- 1 Season pork chops with salt, pepper, and garlic powder.
- 2 Heat olive oil in a skillet over medium-high heat.
- 3 Sear pork chops for 3-4 minutes on each side until browned.
- 4 In a small bowl, mix honey and soy sauce.
- 5 Pour honey mixture over pork chops in the skillet.
- 6 Cook for an additional 2-3 minutes, basting the pork chops with the glaze.
- 7 Remove from heat and let rest for a few minutes before serving.