



Pork Rub Rubbed and Baked Pork Chops

Jacob · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

6

Description

This pork chop rub recipe is quick to prep and brings out the flavor in these ovenbaked pork chops

Ingredients

— - 2 tablespoons paprika - 2 tablespoons white sugar - 1 tablespoon salt - 1 tablespoon ground black pepper
- 1 tablespoon garlic powder - 1 tablespoon onion powder - 2 teaspoons cayenne pepper - 6 pork chops

Instructions

1. Gather the ingredients. Preheat the oven to 450 degrees F (230 degrees C). Mix paprika
2. sugar
3. salt
4. pepper
5. garlic powder
6. onion powder
7. and cayenne pepper together in a wide
8. shallow bowl. Dredge pork chops in the spice mixture to coat and arrange on a baking sheet. Bake chops in preheated oven until no longer pink in the center
9. about 20 minutes. An instant-read thermometer inserted into the center should read 145 degrees F (63 degrees C).