

Honey Mustard Pork Chops

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

These honeymustard pork chops are a quick easy and tasty way to prepare boneless pork chops

Ingredients

- - ¼ cup honey - 2 tablespoons prepared yellow mustard - 1 tablespoon butter - 1 ½ pounds center-cut boneless pork chops - 1/2-inch thick - garlic powder
- or to taste

Instructions

1. Mix honey and mustard together in a small bowl until thoroughly combined. Heat butter in a skillet over medium-high heat. Add pork chops and sprinkle with 1/2 of the garlic powder; cook until browned
2. about 3 minutes. Turn chops over
3. sprinkle with remaining garlic powder and cook for 3 more minutes. Brush honey-mustard sauce over chops
4. turn them over
5. and cook for 5 minutes; turn chops onto the other side and brush with honey-mustard sauce. Cook until chops are no longer pink inside and an instant-read meat thermometer inserted into the thickest part of a chop reads 145 degrees F (63 degrees C)
6. about 5 more minutes. Editor's Note: Please note the addition of some spices and fresh herbs when using the magazine version of this recipe.