

Best Baked Pork Chops

Jacob · 28/09/2024

**Prep Time**

35 mins

Difficult

Medium

Servings

4

Description

This easy pork chop recipe is made in the oven without any frying or marinating. The baked chops turn out incredibly flavorful and juicy.

Ingredients

- 1 tablespoon vegetable oil - 1 small onion
- coarsely chopped - 4 pork chops - 3 tablespoons maple syrup - 3 tablespoons spicy brown mustard - 4 cloves garlic
- minced
- or more to taste - 1 teaspoon red pepper (Optional) - 1 teaspoon chili powder (Optional) - ½ teaspoon salt

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease a 9x13-inch baking dish with oil. Scatter onion evenly into the prepared baking dish. Place pork chops on top of onion. Stir together maple syrup
2. mustard
3. garlic
4. red pepper
5. chili powder
6. and salt in a small bowl. Pour evenly over pork chops. Cover the baking dish with aluminum foil. Bake in the preheated oven until chops are no longer pink in the center and an instant-read thermometer inserted into the center reads at least 145 degrees F (63 degrees C)
7. 25 to 30 minutes. Recipe Tip The cook time will depend on the thickness of the pork chops.