

Fall-Apart Baked Pork Chops with Garlic and Onion Seasoning

If you're tired of dry pork chops, this recipe will change everything. These



OVEN
325°F

TIME
3 min

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INGREDIENTS

- 6 bone-in pork chops ?
- 1 tbsp olive oil
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp smoked paprika
- Salt and pepper, to taste
- 1 cup chicken broth
- 2 tbsp soy sauce
- 1 tbsp Worcestershire sauce
- 1 tbsp apple cider vinegar

DIRECTIONS

- 1.** Preheat the Oven: Set oven to 325°F (160°C). Use an oven-safe skillet or Dutch oven with a lid or foil cover.
- 2.** Season the Pork: Pat pork chops dry and season on both sides with:
- 3.** Garlic powder
- 4.** Onion powder
- 5.** Smoked paprika
- 6.** Salt and pepper
- 7.** Sear the Pork Chops: Heat olive oil in the skillet over medium-high heat. Brown the pork chops for 2-3 minutes per side, working in batches if needed.
- 8.** Make the Sauce: In a small bowl, mix together:
- 9.** Chicken broth
- 10.** Soy sauce
- 11.** Worcestershire sauce
- 12.** Apple cider vinegar
- 13.** Pour the sauce over the browned pork chops in the skillet.
- 14.** Bake Low and Slow: Cover the skillet tightly with foil or a lid. Bake for 1½ to 2 hours, until the pork is tender and easily pulls apart with a fork.
- 15.** Serve: Serve hot with mashed potatoes, roasted veggies, or your favorite side. Spoon the pan sauce over everything-it's that good.

TIPS FOR SUCCESS

Use bone-in chops for the best flavor and moisture retention.

Let the meat rest for 5 minutes before serving.

Add a splash of cream or butter to the pan sauce if you want it richer.

They reheat beautifully in a covered dish with a splash of broth.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/fall-apart-baked-pork-chops-with-garlic-and-onion-seasoning/>