

Honey Garlic Pork Chops: A Sweet and Savory Weeknight Favorite

quick, flavorful, and crowd-pleasing meal



TIME
30 min

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ChefManiac

INGREDIENTS

- 4 boneless pork chops (about 1 inch thick)
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper
- $\frac{1}{2}$ teaspoon paprika
- 1 tablespoon olive oil
- 2 tablespoons butter
- For the Honey Garlic Sauce:
 - 4 cloves garlic, minced
 - $\frac{1}{4}$ cup honey
 - 2 tablespoons soy sauce
 - 1 tablespoon apple cider vinegar (or lemon juice)
 - $\frac{1}{2}$ teaspoon red pepper flakes (optional, for heat)
 - 1 teaspoon cornstarch mixed with 1 tablespoon water (for thickening)
 - 1 tablespoon chopped parsley (for garnish)

How to Make Honey Garlic Pork Chops:

1. Season the Pork Chops:

Pat the pork chops dry with paper towels.

Season both sides with salt, black pepper, and paprika.

2. Sear the Pork Chops:

Heat olive oil in a large skillet over medium-high heat.

Add the pork chops and sear for 4-5 minutes per side, until golden brown.

Remove the pork chops from the skillet and set

aside.

3. Make the Honey Garlic Sauce:

In the same skillet, melt butter over medium heat.

Add the garlic and sauté for 30 seconds, until fragrant.

Stir in the honey, soy sauce, apple cider vinegar, and red pepper flakes.

Simmer for 2-3 minutes, then stir in the cornstarch slurry to thicken.

4. Coat and Serve:

Return the pork chops to the skillet and coat them in the sauce.

Simmer for 2 minutes, spooning sauce over the chops.

Garnish with chopped parsley and serve warm!

My Best Tips for Perfect Honey Garlic Pork Chops:

Use bone-in pork chops for extra juiciness - They retain more moisture.

Let the pork rest before serving - This keeps it tender and flavorful.

Want extra crispy edges? - Sear the pork chops in a cast-iron skillet.

DIRECTIONS

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12. Garnish with chopped parsley and serve warm!
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16. Make it spicy - Add a pinch of cayenne pepper for extra heat!

17. What to Serve with Honey Garlic Pork Chops: These pork chops pair beautifully with:
18. Garlic mashed potatoes - The perfect creamy side.
19. Steamed rice or quinoa - To soak up all that delicious sauce.
20. Roasted vegetables - Try Brussels sprouts, green beans, or asparagus.
21. A crisp side salad - A refreshing contrast to the sweet and savory glaze.
22. FAQs: Can I make these pork chops ahead of time? Yes! Cook the pork chops and sauce, then reheat gently on the stovetop before serving.
23. Can I use chicken instead? Absolutely! This honey garlic sauce works great with chicken breasts or thighs.
24. How do I store leftovers? Store in an airtight container in the fridge for up to 3 days. Reheat in a pan over low heat.
25. These : Honey Garlic Pork Chops are sweet, savory, and perfectly seared, making them the ultimate weeknight dinner. Whether you serve them with potatoes, rice, or veggies, they're sure to be a hit!

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