

Best Honey Garlic Pork Chops: Sweet, Savory, and Irresistible

Looking for a simple yet flavorful way to elevate your pork chops? This recipe for



TIME
3-4 min

TEMP
145°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 4 bone-in or boneless pork chops (1-inch thick)
- 2 tablespoons olive oil
- 4 garlic cloves, minced
- 1/4 cup honey
- 2 tablespoons soy sauce
- 1 tablespoon apple cider vinegar
- Salt and pepper, to taste
- Optional garnish: chopped parsley or sesame seeds

Instructions:

Prepare the Pork Chops Pat the pork chops dry with a paper towel and season both sides with salt and pepper.

Sear the Pork Chops Heat olive oil in a large skillet over medium-high heat. Add the pork chops and sear for 3-4 minutes on each side, or until golden brown. Remove them from the skillet and set aside.

Make the Honey Garlic Sauce In the same skillet, lower the heat to medium and add the minced garlic. SautØ for 30 seconds until fragrant. Stir in the honey, soy sauce, and apple cider vinegar. Simmer the mixture for 1-2 minutes until slightly thickened.

Glaze the Pork Chops Return the pork chops to the skillet and spoon the sauce over them. Let them cook for another 5-7 minutes, turning occasionally, until the pork chops are cooked through (internal temperature of 145°F or 63°C).

Serve and Enjoy Remove the skillet from heat and let the pork chops rest for 3-5 minutes. Garnish with chopped parsley or sesame seeds if desired, and serve hot with your favorite sides.

Tips for Perfect Honey Garlic Pork Chops:

Choose Your Pork Chops Wisely: Bone-in chops retain more moisture, but boneless chops work great for quicker cooking.

Avoid Overcooking: Use a meat thermometer to ensure the pork reaches the perfect temperature without drying out.

Add a Spice Kick: Sprinkle in red pepper flakes or a dash of sriracha for a spicy twist.

Why These Pork Chops Stand Out:

DIRECTIONS

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9. **Why These Pork Chops Stand Out:** This recipe strikes the perfect balance of sweet and savory, making it a

versatile dish that pairs well with rice, mashed potatoes, or a simple salad. The sticky honey garlic glaze adds restaurant-quality flair to a humble pork chop, turning an ordinary dinner into something extraordinary.

10. Give it a try and let me know how your family loves it! For more amazing recipes like this, visit I Wuv Cooking.

SWAPS & NOTES

, this dish will impress even the pickiest eaters.

I discovered this gem on I Wuv Cooking, and it's quickly become a staple in my recipe rotation.

Whether you're cooking for a family dinner or a special occasion, these pork chops deliver juicy, tender bites coated in a sticky, delicious glaze.

Why You'll Love These Pork Chops This honey garlic glaze is a game-changer.

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

Original recipe: <https://chefmaniac.com/best-honey-garlic-pork-chops-sweet-savory-and-irresistible/>