

Honey Glazed Pork Loin Chops

Ingredients

4 pork loin chops
Salt to taste
Ground black pepper, to taste
2 tablespoons honey
2 tablespoons brown sugar

Directions

Preheat oven to 350° F. Coat a large skillet with cooking spray. Bring skillet to medium heat.

Lightly season each pork chop with salt and pepper. Place pork chops in the skillet and cook until lightly browned and flip to cook evenly. Transfer pork chops to baking dish. Set aside.

Combine the honey and brown sugar in a microwave safe bowl. Stir together until mixed well. Place the bowl in the microwave and cook for 20 seconds. Spoon half of the honey-brown sugar mix over the tops of each pork chop.

Place the baking dish in the oven and bake for 15 minutes.

Remove the baking dish from the oven and flip the pork chops. Spoon the remaining honey-brown sugar mixture over the pork chops. Return the baking dish to the oven and bake for an additional 15 minutes.

Transfer pork chops to servings plates and enjoy!