



Garlic Pork Chops

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| Serves: | Prep Time: | Cooking Time: | Calories: | Skill Level: |
| 4 People | 5 MIN | 20 MIN | | 10 |

Garlic pork chops are a simple and flavorful dish made with tender pork chops cooked in a rich garlic-infused sauce. The combination of juicy meat and aromatic garlic creates a satisfying and comforting meal. This easy recipe is perfect for quick weeknight dinners and delivers great flavor with minimal ingredients. It can be cooked on the stovetop or in the oven for convenience.

Ingredients

- 4 pork chops
- 3-4 garlic cloves, minced
- 2 tablespoons olive oil or butter
- Salt and pepper to taste
- ½ teaspoon paprika (*optional*)
- 1 tablespoon fresh parsley (*optional*)

Recipe Summary

- Prep Time: 5 minutes
- Cook Time: 15-20 minutes
- Total Time: 20-25 minutes
- Servings: 4
- Course: Main Dish
- Cuisine: American

Cooking Method

Instructions

1. Pat pork chops dry and season with salt, pepper, and paprika.
2. Heat oil or butter in a skillet over medium-high heat.
3. Add pork chops and sear for **3-4 minutes per side** until golden.
4. Reduce heat to medium and add garlic.
5. Cook for another **3-5 minutes**, spooning garlic oil over the chops.
6. Ensure pork is fully cooked (internal temp: 145°F / 63°C).
7. Remove from heat and let rest for 5 minutes.
8. Garnish with parsley and serve.

Cooking Tips

- Do not overcook to keep pork juicy
- Let meat rest before serving
- Use a hot pan for a good sear

Variations

- Add butter for richer flavor
- Add cream for a creamy garlic sauce
- Use roasted garlic for a milder taste
- Add herbs like thyme or rosemary

What to Serve with Garlic Pork Chops

- Mashed potatoes
- Roasted vegetables
- Rice or quinoa
- Salad

Storage

Store in an airtight container in the refrigerator for up to **3 days**.

Reheating

Reheat gently to avoid drying out.

Frequently Asked Questions

How do I keep pork chops juicy?

Avoid overcooking and let them rest.

Can I bake instead of pan-fry?

Yes, bake at 375°F (190°C) for 20–25 minutes.

What cut works best?

Bone-in or boneless both work well.

Recipe Author

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