

Ranch-Rubbed Roasted Pork Chops

Ingredients:

Dry Ranch Seasoning:

- 2 T. dried dill weed
- 3 T. dried parsley
- 2 t. onion powder
- 2 t. garlic powder
- 2 t. kosher salt
- ½ t. freshly ground black pepper

Pork Chops:

- 2 T. ranch seasoning (recipe above)
- 1 T. extra virgin olive oil
- 4 bone-in thick-cut pork chops, approximately 1" thick
- Salt and freshly ground black pepper, to taste

Directions:

1. Preheat oven to 400°F and line a large rimmed baking sheet with aluminum foil or parchment paper. Set aside.
2. To make the ranch seasoning, combine all ingredients in a small bowl and stir to combine.
3. Rub pork chops with 1-2 tablespoons dry ranch seasoning (divided evenly among all 4 chops), until coated. (Store remaining ranch seasoning in an airtight container for later use).
4. Heat extra virgin olive oil in a large skillet over medium-high heat before adding seasoned pork chops to skillet. Sear pork chops on each side until browned, approximately 2 minutes per side.
5. Once browned, transfer pork chops to the lined baking sheet, leaving room between each pork chop so they are not over-crowded. Place baking sheet in the pre-heated oven and roast for 8 minutes before turning each chop. Continue roasting another 8-10 minutes, or until an instant-read thermometer inserted into the thickest portion of the chop reads 145°F (medium-rare) to 160°F (medium).
6. Remove chops from oven and let rest for 3-5 minutes before serving.



natural
awakenings

Prep time: 10 minutes

Cook time: 16-18 minutes

Serves 4