

Garlic Herb Pork Rib Chops





Instructions

1. Pat pork chops dry and rub with olive oil, garlic, thyme, rosemary, salt, and pepper.
2. Let sit at room temperature for 20–30 minutes.
3. Preheat grill or skillet to medium-high heat.
4. Cook chops for 4–5 minutes per side, or until they reach an internal temp of 145°F.
5. Let rest for 5 minutes before serving.

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