

Pan-Seared Boneless Center Cut Pork Chops





Instructions

1. Pat chops dry and season both sides with salt, pepper, garlic powder, and paprika.
2. Heat olive oil in a skillet over medium-high heat.
3. Sear pork chops for 3–4 minutes per side until golden brown.
4. Add butter and spoon over chops for added flavor.
5. Let rest 5 minutes before serving.

Share

Related Recipes



