

## - Honey Garlic Pork Chops - Happy Home Fairy

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### Ingredients

- ¼ cup honey
- 2 Tablespoons lemon juice (about 1 lemon)
- 2-3 cloves garlic, minced (about 1 Tablespoon)
- 2 teaspoons soy sauce
- 4 boneless pork chops (¾-1" thick)
- salt and pepper, to taste
- 2-3 Tablespoons olive oil

### Steps

1. To make the glaze, whisk the honey, lemon juice, minced garlic, and soy sauce together in a bowl, or shake it up in a jar. (This step can be done ahead of time and stored in the fridge until you're ready to cook the pork chops.)
2. Heat 2-3 Tablespoons olive oil in a large (12") skillet over medium to medium-high heat, until the oil shimmers.
3. Season the pork chops on both sides with salt and pepper. Carefully add them to the skillet and let them brown (3-4 minutes).
4. When they're nicely browned on the first side, flip them over and sear the second side, 3 minutes.
5. Reduce the heat to medium-low and add the glaze. Use a spatula to scrape up the browned bits on the bottom of the skillet and stir them into the glaze.
6. Allow the chops to simmer until cooked through, about 4-8 minutes, depending on their thickness.
7. When the chops are done (see notes below on temperature), remove them to a plate.
8. Continue to simmer the glaze until it's thick enough for a spatula to leave a momentary trail if you scrape the bottom of the pan (about the consistency of pancake syrup).
9. Pour the glaze directly over the chops on the serving plate, or serve it on the side!
10. SPECIAL NOTE: Pork needs to be cooked to 145\*, but the pork chops will continue to cook after they've been removed from the pan, so if they're in the neighborhood of 130\* when you take their temperature (pick up a chop with tongs and insert a meat thermometer through the side of the chop), it's safe to take them out of the pan. Or, cut into one of the chops - I look for the center to be barely pink so they can cook the rest of the way as they rest.

### Notes

- Julie gave me this recipe (and my whole family is grateful!) – I adapted it from Momma Hen's Kitchen.\*

