

# Korean Style Pork Chops

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4.66 from 38 votes

Prep Time	Cook Time	Total Time
3 mins	20 mins	23 mins

Korean Style Pork Chops - a simple recipe for Korean style marinated pork chops, resulting in melt in your mouth, super delicious pork chops. Best ever!

Course: Main Course

Cuisine: Korean

Servings: 4

Calories: 294 kcal

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## Ingredients

- 4 pork chops
- 1 tbsp olive oil
- 1/4 cup soy sauce low sodium
- 2 tbsp honey
- 4 cloves garlic minced
- 1 tsp sesame oil
- 1 tsp ginger minced
- 2 tsp sriracha sauce
- black pepper to taste

## Instructions

1. Preheat oven to 400 F degrees.
2. In a medium size bowl whisk together the soy sauce, honey, garlic, ginger, sesame oil and sriracha sauce. Pour over pork chops and let marinate for about 20 minutes.



3. Heat the olive oil in a large skillet for medium high heat. Add pork chops, without marinade, and cook for about 5 minutes for the first side, or until it gets a nice brownish color. Flip the pork chops and pour the remaining marinade over them. Cook another 5 min on this side.
4. Place the skillet in the oven to finish cooking them. Roast for about 10 minutes, or until pork chops are completely cooked through.

## Recipe Notes

If your pork chops are not very thick, mine were about 1 inch in thickness, you might not need to finish cooking them in the oven.

Please keep in mind that nutritional information is a rough estimate and can vary greatly based on products used.

**★ Did you make this recipe? Don't forget to give it a star rating below!**

To Bake:

400°F  
About 20 min. (internal  
temperature of  
145°F)