

Asian Pork Chops



INGREDIENTS:

- 1/4 c. low-sodium soy sauce
- 2 tbsp. lime juice
- 2 cloves garlic, finely chopped
- 1 1-in. piece ginger, peeled and finely chopped
- 1 red chile, thinly sliced
- 2 tsp. brown sugar
- 4 6-oz bone-in pork chops
- 2 tbsp. olive oil, divided

DIRECTIONS:

1. In a wide, shallow bowl, combine soy sauce, lime juice, garlic, ginger, chile, and brown sugar. Add pork chops and turn to coat. Set aside.
2. Meanwhile, heat 1 Tbsp oil in a large skillet on medium-high. Add pork chops, and cook until golden brown on one side and then add marinade and let it caramelize and cooked through, 6 to 8 minutes per side.