

# How long to cook pork chops on gas stove - Simple Recipe

## Season Pork Chops

Start with 1-inch thick, boneless pork chops. Pat the chops dry, then sprinkle both sides with a basic seasoning blend. You can use sea salt, black pepper, garlic powder, paprika, and a touch of cayenne pepper for a little kick. Massage the spices into the meat so they really penetrate.

## Directions

1. Preheat your gas stove to medium heat, and let the pan preheat for 2-3 minutes. Then add just enough olive oil to coat the bottom - 1-2 tbsp should be enough.
2. When the oil starts shimmering, gently lay the pork chops in the pan and cook undisturbed for 3 minutes.
3. Flip the chops using tongs and cook another 3 minutes on the second side. Flip every 2-3 minutes, pressing down lightly as you cook so that you can get even browning.
4. Cook for a total of 7-9 minutes per side, depending on thickness.

## Ingredients

- 3-4 bone-in or boneless pork chops, 1 inch thick
- Olive oil for frying
- Seasoning blend (salt, pepper, garlic powder, paprika, cayenne)