

BBQ baked pork chops

Using pantry staples and minimal ingredients, our Oven Baked Pork Chops come to you loaded with flavour. If you love our [Sticky Bbq Ribs](#) recipe, you will crave these pork chops for dinner any night of the week. Perfect with bone in or boneless chops.

[Oven Baked Pork Chops on a baking tray | cafedelites.com](#)

baked pork chops

Hello EASY pork dinner!

While there's nothing easier than throwing pork into your oven, there's nothing better than baking your meat smothered in sauce. Especially when it's a sauce packed with flavour — and so much of it you get to drizzle it all over your sides. (Think [creamy mashed potatoes](#) or [buttery mashed cauliflower](#).)

SO MUCH SAUCE... but not just any sauce. THIS pork chop marinade does a few things:

1. Coats pork chops to keep them tender and juicy on the inside. This way, there's no need to cover them with foil while baking.
2. Chars the edges giving you golden and crispy chops.
3. There's no need to marinate them! The sauce alone creates incredible flavours when mixed through the pork juices while baking, creating plenty of pan juices *without* marinating.

PLUS, you will love that the ingredients are either easy to find OR already in your kitchen pantry!

[Bbq Baked Pork Chops with bbq sauce | cafedelites.com](#)

how to cook pork chops in the oven

With no brining or marinating needed, you'll be thanking me later while licking your plates clean after eating *these* baked pork chops.

First thing to do is to move oven shelf to about 8-inches/20cm from the top heat element *before* preheating. This gets you ready for broiling later. Then, you're going to mix up your bbq sauce marinade. We use Masterfoods Bbq sauce, but you can use Hunt's Original or Sweet Baby Ray's.

Season your chops with seasoning salt, cracked black pepper, garlic powder, onion powder and paprika. If you don't have any of those, substitute with regular salt or sea salt and regular pepper.

Seasoning pork chops first creates the first layer of flavour.

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Slather *some* of the sauce ALL OVER your chops, including the sides. Use only two-thirds of the sauce to give you plenty to baste with later. Bake for 15 minutes in your hot, preheated oven. Then flip your chops; baste with the remaining marinade and broil/grill for just over 7 minutes to start the caramelization process.

Flip once more, baste with those delicious pan juices and broil (or grill) for a couple more minutes until chops are cooked through and deliciously caramelised all over. This is *important* step if you want golden baked pork chops. The other alternative (no broiler or grill) will give you no colour or crispy edges.

should you cover pork when baking?

There's no need to cover them with this recipe, as your marinade acts as the cover! Baked pork chops are super easy like this.

how long does it take to cook chops in the oven?

All up, this baked pork chops recipe will take about 25 minutes of cooking time depending on your oven. Check them occasionally when they are under the broiler to ensure they don't burn. I do know some ovens run hot, so please, be careful and use your discernment.

[Juicy sliced pork chops drizzled with sauce | cafedelites.com](#)

how do you bake pork chops without drying them out?

The sauce alone ensures juicy, tender chops. Baking pork chops for the first 15 minutes, then broiling for a further 10 minutes all together creates a crispy outer layer which helps keep those juices recirculating back into the meat while baking. Flipping the chops a couple of times while baking also gets those flavours baking evenly, retaining the juices while preventing the edges from burning.

more pork chop recipes

[Easy Honey Garlic Pork Chops](#)

[Pork Chops With Creamy Mushroom Sauce](#)

[Creamed Spinach Stuffed Pork Chops](#)

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BAKED PORK CHOPS

Baked Pork Chops with the BEST bbq pork chop marinade ready in half an hour! Using pantry staples and minimal ingredients, our baked pork chops come to you loaded with flavour. Perfect for dinner any night of the week with bone in or boneless chops.

PREP:5MINUTES MINS

COOK:25MINUTES MINS

TOTAL:30MINUTES MINS

SERVES: SERVES

INGREDIENTS

MARINADE

- 3 tablespoons Bbq sauce
- 1 tablespoon low sodium soy sauce
- 1 tablespoon olive oil
- 2 teaspoons packed brown sugar
- 2 teaspoons balsamic vinegar
- 1 teaspoon Worcestershire Sauce
- 1 teaspoon minced garlic
- 1/4 teaspoon salt
- 1/8 teaspoon pinch cayenne pepper)

PORK CHOPS

- 4 pork chops or cutlets, around 7-8oz or 200-250g each (bone in or boneless)
- 1/2 teaspoon each garlic powder, onion powder and paprika
- Seasoning salt and cracked black pepper, to season

INSTRUCTIONS

- Move oven shelf is about 8-inches/20cm from the top heat element. Preheat oven to 430°F (220°C) for standard oven, or 390°F (200°C) for fan forced/convection.
- Lightly grease a baking sheet/tray with oil. Line with foil or parchment paper, set aside.
- Combine together Bbq sauce, soy sauce, olive oil, brown sugar, balsamic vinegar, Worcestershire Sauce, minced garlic, salt and cayenne pepper in a bowl, Mix well, set aside.
- Rub pork chops with salt, pepper, garlic powder, onion powder and paprika. Arrange chops onto prepared baking sheet.
- Take two-thirds of the marinade to slather each chop generously all over. Reserve the rest for basting later.
- Bake for 15 minutes. Remove from oven. Flip pork over and baste each chop with the reserved marinade, brushing all over to evenly coat (or spread using the back of a spoon).
- Change oven setting to broil (grill) on medium-high heat setting. Broil until edges are caramelized, about 7-10 minutes (please make sure oven shelf is about 8-inches/20cm from the top heat element).
- Remove from oven. Flip once more and baste all over with the pan juices. Return to broiler for a further 1-3 minutes until nice and golden.
- To serve, brush all pan juices back onto the pork. Season with a little extra cracked black pepper and garnish with parsley or fresh herbs of choice.

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