Cheesy Garlic and Brown Sugar Pork Chops

written by The Recipe Exchange | September 6, 2015

Ingredients

4 pork chops
4 garlic cloves, finely chopped
⅓ cup brown sugar
4 tablespoons butter, melted
1 teaspoon paprika
½ cup shredded colby-jack cheese
salt and pepper to taste

Directions

Rub both sides of pork chops with garlic and brown sugar. Place in square baking dish and drizzle butter over top. Sprinkle with paprika, salt and pepper. Bake on 350 for 20-25 minutes or till internal temperature is 155 degrees.

Remove from oven and sprinkle with cheese. Bake for another five minutes.