

Herb-Marinated Pork Chops

By Kay Chun

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Total Time 40 minutes

Prep Time 15 minutes

Cook Time 25 minutes

Rating ★★★★★ (209)



Joel Goldberg for The New York Times. Food Stylist: Hadas Smirnoff.

Perfect for low-fuss weeknight meals, thin, boneless pork chops cook up in no time. To infuse these chops with the maximum amount of flavor, marinate them after cooking rather than before. A short, 15-minute soak in the zesty garlic-and-herb vinaigrette allows them to absorb all of the bright, herbaceous notes — and helps ensure that the meat stays juicy. Serve the versatile chops and sauce with roasted veggies, alongside a simple green salad (no need for a separate dressing), or tucked into rolls for sandwiches.

INGREDIENTS

Yield: 4 servings

- ½ cup extra-virgin olive oil
- ¼ cup chopped pitted green olives
- 2 tablespoons minced shallot
- 2 tablespoons lemon juice
- 2 tablespoons chopped parsley leaves
- ½ teaspoon minced garlic
- ½ teaspoon dried oregano
- 3 thyme sprigs
- Salt and pepper
- 4 (5-ounce) boneless pork loin chops, pounded very thinly (no thicker than ¼ inch)

PREPARATION

Step 1

In a large shallow dish, combine all but 1 tablespoon of the oil with the olives, shallot, lemon juice, parsley, garlic, oregano and thyme sprigs. Season with salt and pepper and mix well.

Step 2

In a 12-inch nonstick skillet, heat the remaining 1 tablespoon oil over medium-high. Season the pork chops all over with salt and pepper and add 2 pieces to the skillet. Cook until golden underneath, about 2 minutes, then flip and cook until golden on the second side and cooked through, 1½ to 2 minutes longer. Transfer to the marinade and turn to coat. Repeat with the remaining 2 pork chops.

Step 3

Let the chops marinate, turning and basting occasionally, for 15 to 30 minutes. Serve right away, warm or at room temperature, or refrigerate and enjoy chilled within 3 days.