**Skillet Pork Chops**

**Prep time -** 5 mins

**Cook time -** 25 mins

**Total time -** 30 mins

**Ingredients**

* 6-8 pork chops, bone in, thick sliced
* 2-3 tablespoons olive oil
* salt
* pepper

**Instructions**

1. Preheat oven to 350 degrees.
2. Pour olive oil into skillet over medium heat.
3. Add pork chops and season with salt and pepper.
4. Cook about 3-5 minutes on each side, until each side has browned well.
5. Place skillet in oven for about 15 minutes.
6. Serve immediately.