

ORIGINAL RANCH PORK CHOPS

Yoakum Family



Ingredients

Pork Chops (about 1-inch thick) – Your choice on number
Hidden Valley Original Ranch Seasoning & Salad Dressing Mix
Shaker
Kosher Salt & Ground Black Pepper, to taste

Instructions

1. Preheat the oven to 450°F.
2. Season the chops on both sides with salt and pepper; then sprinkle on both sides with the ranch seasoning mix. Original recipe only calls for 1 tablespoon which our family has decided is NOT enough. I thoroughly cover the pork chops with seasoning and rub it in on both sides.
3. Place a rack in the middle of a baking sheet. Arrange the chops on top.
4. Bake the pork chops for 20 minutes, turning once, until browned or an internal temperature of 160°F is reached. If your baking sheet is like mine, don't be surprised if one side pops up because of the heat while cooking – mine always goes back to normal when I'm done.
5. Serve immediately.