Orange-glazed Pork Chops

NIBBLEDISH CONTRIBUTOR

Ingredients

4 pcs. Pork Chop, Salt, Pepper, 1 Tbsp. Olive oil, 4 Tbsp. Marmalade, 6 Tbsp. Teriyaki sauce, 2 Tbsp. Sesame Oil

Instructions

1. Prepare the pork chops by seasoning well with salt and pepper. Rub the seasoning over both sides of each chop.
2. Heat the olive oil in a pan and cook pork chops, set aside.
3. Add marmalade, teriyaki sauce, and sesame oil to the pan and mix well. Let the sauce bubble up and thicken.
4. Return pork chops to the pan to continue cooking and to soak up the glaze.
Yum!