



Marinated Pork Chops

6 thin pork chops

1 cup soy sauce

4 scallions, chopped white and green parts included

- Wash and pat dry the pork. Place them in a bowl and cover with soy sauce and scallions. Marinate for at least one hour, flipping the meat over once so both sides marinate evenly.
- Preheat the oven at 375 degrees. Place the chops on a baking pan. Discard the marinade.
- Cook the pork chops for 20 to 25 minutes. Make sure they are cooked but juicy. Do not let them dry up!