



## **Pork Chops with Adobo Paste**

### ingredients

- 2 1/2 tablespoons olive oil
- 2 tablespoons paprika (not hot)
- 1 1/2 tablespoons dried oregano, crumbled
- 1 tablespoon minced garlic
- 1 1/2 teaspoons ground cumin
- 1 1/2 teaspoons dried hot red-pepper flakes
- 1 1/2 teaspoons [finely grated fresh lime zest](#)
- 1 1/2 teaspoons kosher salt
- 1/4 teaspoon black pepper
- 4 (1 1/2-inch-thick) bone-in loin pork chops (about 3/4 pound each)

### preparation

Weigh ingredients except chops into large plastic baggie add chops and close bag and rub paste over and into chops. Remove from bag and place into well oiled disposable foil pan. Bake covered in preheated 375 degree oven for 40 minutes. Uncover the top and bake for another 15 minutes. Let set for 10 minutes before serving.