

Almond- and Peach-Crusted Pork Chops

- Prep Time 10 min
- Total Time 28 min
- Servings 6

1 egg
2 tablespoons peach preserves
1/2 cup Original Bisquick™ mix
1/2 cup coarsely chopped sliced almonds
1 tablespoon cornmeal
1/2 teaspoon salt
6 pork boneless loin chops, 1/2 inch thick
(1 1/2 pounds)
1 tablespoon vegetable oil
Chopped fresh parsley, if desired



1. Beat egg and preserves in shallow dish with fork, breaking apart any large pieces of preserves. Mix Bisquick mix, almonds, cornmeal and salt in another shallow dish. Dip pork chops into egg mixture, then coat with Bisquick mixture.
2. Heat oil in 12-inch nonstick skillet over medium-low heat. Cook pork chops in oil 15 to 18 minutes, turning once, until crust is golden brown and pork is no longer pink in center. Sprinkle with parsley. Serve immediately.