

# Baked Pork Chops with Panko and Herb Topping

## Ingredients

- 6 boneless pork chops
- 2 tbsp olive oil
- 1 c panko breadcrumbs
- ½ tsp garlic powder
- 1 tsp dried poultry seasoning\*
- ¾ tsp salt + extra for seasoning
- ¼ tsp pepper
- 2 tbsp dijon mustard



1. Preheat oven to 375.
2. Place pork chops on a foil-lined baking sheet. Sprinkle with salt and spread a layer of dijon mustard over each pork chop.
3. In a small bowl, combine the breadcrumbs, garlic powder, poultry seasoning, salt and pepper.
4. Heat the olive oil in a skillet. When oil is warm, add the breadcrumb mixture. Saute for several minutes, stirring constantly, until breadcrumbs just start to turn golden brown.
5. Place a generous amount of toasted breadcrumbs on top of each pork chop.
6. Bake at 375 for 20 minutes, or until pork chops are cooked through. (Cooking time may vary depending on the size & thickness of your pork chop).