

# Italian Breaded Pork Chops

- Prep 25 m
- Cook 35 m
- Ready In 1 h

"My father's side of the family is Sicilian, and has been making these pork chops for at least 3 generations. My husband frequently requests these over my marinated and grilled pork chops when I give him a choice. If you do not have an oven-proof skillet, you may cook the chops on the stove at medium-low."

- 3 eggs, lightly beaten
- 3 tablespoons milk
- 1 1/2 cups Italian seasoned bread crumbs
- 1/2 cup grated Parmesan cheese
  
- 2 tablespoons dried parsley
- 2 tablespoons olive oil
- 4 cloves garlic, peeled and chopped
- 4 pork chops



1. Preheat oven to 325 degrees F (160 degrees C).
2. In a small bowl, beat together the eggs and milk. In a separate small bowl, mix the bread crumbs, Parmesan cheese, and parsley.
3. Heat the olive oil in a large, oven-proof skillet over medium heat. Stir in the garlic, and cook until lightly browned. Remove garlic, reserving for other uses.
4. Dip each pork chop into the egg mixture, then into the bread crumb mixture, coating evenly. Place coated pork chops in the skillet, and brown about 5 minutes on each side.
5. Place the skillet and pork chops in the preheated oven, and cook 25 minutes, or to an internal temperature of 145 degrees F (63 degrees C).