

Panko Crusted Pork Chops

Source: Stephanie Ertel

Recipe type: Main

Prep time: 10 mins

Cook time: 14 mins

Total time: 24 mins

Ingredients

- 4 - 6 Boneless Pork Chops
- 1½ cups panko
- 1 egg
- 2 Tbls milk
- 2 teaspoon pepper
- 1½ teaspoon salt
- 2 teaspoon dried parsley
- 3 Tbls extra virgin olive oil

Instructions

1. In a shallow bowl mix together egg, milk, pepper, salt and parsley.
2. Dip each pork chop into egg mixture and make sure to fully cover the entire pork chop.
3. Then dip into panko crumbs making sure to cover both sides.
4. Place on a plate.
5. Heat oil in pan over medium high heat.
6. Place pork chops in pan and fry on each side 6-7 minutes or until cooked through.
7. Serve warm.