

Mom's Best Pork Chops

- Prep 40 min
- Cook 45 min
- Ready In 1 Hr 25 min

"Tender and crunchy breaded pork chops are everyone's favorite!"

- 2 eggs
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder

- 3 (4 ounce) packets saltine crackers, crushed
- 3 tablespoons vegetable oil
- 6 thin cut pork chops



1. Preheat the oven to 375 degrees F (190 degrees C).
2. In a shallow bowl or pie plate, whisk eggs with garlic powder and onion powder. Place cracker crumbs on a separate plate.
3. Heat the oil in a large skillet over medium-high heat. Dip pork chops into the egg, then press in the cracker crumbs to coat.
4. Fry in the hot oil for 2 to 3 minutes per side, just until golden brown. Remove to a baking sheet.
5. Bake for 45 minutes in the preheated oven, turning once.

Serve immediately.