

# Parmesan Ranch Pork Chops

- 2 Pork Chops
- 1/2 Cup Ranch Dressing
- 1 Cup Panko Breadcrumbs
- 1/2 Cup Parmesan Cheese
- 1 Teaspoon Black Pepper
- 1 Teaspoon Sage
- 1/2 Teaspoon Salt



1. Pat Pork Chops dry. I'm using boneless here, but bone in would be fine--just remember there's a bone in there under all that coating when you're done. Pour Ranch Dressing in plastic bag and add pork chops.
2. Toss to coat chops.
3. Let chops marinate for a few hours in the bags inside your fridge
4. Preheat oven to 450F
5. Mix remaining dry ingredients in a bowl. Dry sage is fine here. Make sure to use Panko breadcrumbs instead of regular--they'll make a much better breading.
6. Dredge the ranch-coated pork chops in the breading until it is well-coated with the crumbs.
7. Bake for 30 minutes at 450F, then reduce heat to 350F and continue to bake until pork chops are done (140F on a meat thermometer)

Note, I'm using pretty thick chops in this recipe, about 3/4 to 1 inch, so the cooking time shown above is merited for that thickness. If you use thinner chops, such as those really thin 'family value' chops grocery stores sometimes sell, check the temp sooner, like at 15 minutes. If you don't have a meat thermometer, watch for the juices to run clear as a sign of doneness. (you really should have a meat thermometer, though!)

Anyhow, serve them up with some hearty sides, like the [green beans](#) and [mashed potatoes](#) we've served here.