**Pork Chop Milanese**

RECIPE



**INGREDIENTS**

* 24 boneless pork chops
* salt and pepper
* 6 cups seasoned bread crumbs
* 1 tablespoon cayenne pepper
* 1 tablespoon onion powder
* 4 eggs beaten
* ¼ cup vegetable oil

**DIRECTIONS**

1. Combine dry ingredients in a small bowl large enough to accommodate a pork chop.
2. Place beaten eggs in another bowl.
3. Start with the egg, dip each chop, making sure to fully coat it in the egg and then let excess drip off.
4. Next, dip the pork chop in the breadcrumbs, pressing down on both sides to fully coat the chop. Place chop on a clean sheet pan and repeat until all chops are dredged.
5. In a large skillet over medium heat. Add two tablespoons of oil and heat to shimmering. Add as many chops as the pan will accommodate and cook until the crumbs are golden brown and chops have reached an internal temperature of 145degrees.
6. Place cooked chops in warming oven and repeat the process with the remaining chops until all are cooked.

|  |  |  |  |
| --- | --- | --- | --- |
| **Prep Time:** 10 minutes | **Cook Time:** 45 minutes | **Total Time:** 55 minutes | **Yield:** 24 servings |