



Doritos Pork Chops

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

I was trying to come up with a new way to make pork chops and this recipe is the result The Doritos make an excellent crust and since they have so much flavor anyway you really dont have to add a lot of seasoning These pork chops are moist delicious and easy to make

Ingredients

- - ½ (5.5 ounce) package ranch-flavored tortilla chips (such as Doritos® Cool Ranch®)
- crushed - ½ (5.5 ounce) package nacho cheese-flavored corn chips (such as Doritos®)
- crushed - 1 large egg - ¼ cup milk - salt and freshly ground black pepper to taste - 2 tablespoons butter
- melted - 6 boneless pork chops
- ¾-inch thick - 2 teaspoons garlic powder
- or to taste - 2 teaspoons onion powder
- or to taste

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Spread the crushed chips out in the bottom of a shallow dish. Beat egg and milk together in a bowl; season with salt and pepper. Pour melted butter in the bottom of a 9x13-inch casserole dish and tilt in all directions to spread evenly. Dip pork chops in egg wash and set onto the crushed chips; cover both sides with chips
2. pressing them into the meat. Place breaded pork chops into the casserole dish. Season tops of pork chops generously with garlic powder and onion powder. Bake in the preheated oven for 10 minutes. Flip pork chops over
3. season the other side with garlic powder and onion powder and cook until no longer pink in the center
4. an additional 10 minutes. An instant-read thermometer inserted into the center should read 145 degrees F (63 degrees C).