

Breaded Baked Pork Chops

Jacob · 28/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

6

Description

This breaded and baked pork chop recipe is great. Feel free to experiment with different seasonings and breading. We just did a batch using honey whole wheat bread crumbs which gave a slightly sweet taste that balanced our chosen Cajun seasoning.

Ingredients

- 6 pork chop cutlets - 1 teaspoon garlic powder - 1 teaspoon seasoning salt - $\frac{1}{4}$ cup all-purpose flour - 2 large eggs
- beaten - 2 cups dry bread crumbs - $\frac{1}{4}$ cup olive oil

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Season pork chops with garlic powder and seasoning salt. Dredge chops in flour; shake off excess. Dip into beaten egg. Lift up so excess egg drips back in the bowl. Press into bread crumbs to coat both sides. Place the breaded chops
2. unstacked
3. onto a plate. Heat oil in a skillet over medium heat; add pork chops and cook until well browned
4. about 5 minutes per side. Transfer pork chops into a 9x13-inch baking dish and cover with aluminum foil. Bake in the preheated oven until pork chops are cooked through
5. 60 to 90 minutes. An instant-read thermometer inserted into the center should read 145 degrees F (63 degrees C). Recipe Tip If using a dark baking dish
6. cook chops at 325 degrees F (165 degrees C).