



Mama P's Recipes

Organic Gourmet Seasonings

Mama's Italian Pan-Fried Pork Chops

Made with [Mama's Organic Italian Seasoning](#)



Mama's authentic Italian Pan-Fried Pork Chops are crispy on the outside and juicy on the inside and full of flavor. It's easy to make and doesn't take long! Serves 4.

Ingredients:

- 4 medium to large size pork chops
- 2 eggs
- 1 to 2 tbs of milk
- 1 cup Italian breadcrumbs
- 1 tbs of [Mama's Organic Italian Seasoning](#) (if you use plain breadcrumbs use 1 ½ to 1 ¾ tbs of [Mama's Organic Italian Seasoning](#).)
- ½ cup of grated parmesan cheese
- 1 ½ tsp of garlic salt (or regular salt)



- 1 ½ tsp white pepper (or black if white not available)
- 1 tsp garlic powder
- 2 tbs parsley
- 3 to 4 tsp of extra virgin olive oil

How to make



IN THE FOLLOWING ORDER:

- 1** Whisk the eggs and milk in a bowl
- 2** Mix all other ingredients together except the olive oil in a separate bowl
- 3** Dip each pork chop first into the egg/milk mixture and then into the breadcrumb/parmesan mixture and cover generously (top, bottom, sides)

How to make, continued...

- 👉 Heat a skillet on medium with olive oil for 1 ½ to 2 minutes
- 👉 Place the pork chops on the skillet for 5 minutes on each side. Mama likes to take a peek before flipping to make sure its golden brown.
- 👉 Check temperature is at least 140 F

Other Option

For extra tender pork chops sous vide the pork chops for 1 ½ hours at 130 degrees before dipping in the egg and adding the breadcrumb/parmesan mixture.

