



## *Breaded Baked Pork Chops*



### **Ingredients:**

- 6 pork chop cutlets
- 1 teaspoon garlic powder
- 1 teaspoon seasoning salt
- ¼ cup all-purpose flour
- 2 large eggs, beaten
- 2 cups dry bread crumbs
- ¼ cup olive oil

### **Method:**

1. Preheat the oven to 350F.
2. Season pork chops with garlic powder and salt. Dredge chops in flour; shake off excess. Dip into beaten egg. Lift up so excess egg drips back in the bowl. Press into breadcrumbs to coat both sides. Place the breaded chops, unstacked, onto a plate.
3. Heat oil in a skillet over medium-heat. Cook pork chops in hot oil until breading appears well browned, about 5 minutes per side. Transfer pork chops to a 9x13-inch baking dish and cover with aluminum foil.
4. Bake in the preheated oven until pork chops are cooked through, 60 to 90 minutes. An instant-read thermometer inserted into the center should read 145F.

### **Cook's Note:**

If using a dark baking dish, cook chops at 325F.