

Breaded Fried Pork Chops

Ingredients:

- 4 boneless pork chops, fat trimmed
- 2 eggs
- 3 tablespoons fresh milk
- 1 cup panko crumbs (Japanese bread crumbs), option to substitute with any bread crumbs or crushed crackers)
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 teaspoon turmeric powder
- ½ cup flour
- 3 tablespoons cooking oil for frying

Steps:

- Lightly beat eggs and milk in a shallow bowl.
- Mix flour, salt, black pepper, turmeric powder on a plate.
- Prepare bread crumbs on another plate.
- Pat dry the pork chops with paper towels.
- Dredge pork chops in flour mixture, make sure both sides are completely coated.
- Dip pork chops in egg mixture, then coated with bread crumbs evenly.
- Heat cooking oil in a skillet, fry pork chops in skillet about 3 – 5 minutes each side. Make sure it is fully cooked and the coating is golden brown and crispy.
- Do not overcrowd the skillet, do it in batches if needed.
- Remove pork chops from skillet and drain on paper towels to absorb excess oil.
- Rest pork chops for 5 minutes and serve.