

WHAT'S 4 DINNER?

#RECIPETHATDISH



THE PORK CHOPS

These are THE pork chops that even self-proclaimed pork chop haters love. It's a dish that's got it all: succulent pork, tangy Dijon mustard, and crispy/buttery/cheesy breadcrumbs. Composed almost entirely of pantry staples, they are quite literally the easiest thing in the world to make, and they're equally riffable. Try 'em with chicken! Switch up the mustards! Use different herbs!

I typically employ a combo of fresh rosemary (because I love pork and rosemary together), thyme, and the sad limp scallion that always seems to be withering away in my crisper drawer. But if you don't have any of those things--don't sweat it! You can substitute the fresh herbs with a dried herb blend like Italian seasoning or Herbes de Provence (remember this ratio: 1 Tablespoon fresh herbs = 1 teaspoon dried herbs). This is your pork chop journey!

Recipe serves 2, but can easily be scaled up or down, as needed.

INGREDIENTS:

2 Boneless pork chops, about 1" thick (thicker is fine, thinner is not)
2 Tbsp Dijon Mustard
1/3 cup Panko breadcrumbs
1/3 cup Grated Parmigiano Reggiano cheese
2 Tbsp Unsalted butter, at room temp
3 Tbsp Chopped fresh herbs (I love fresh rosemary and thyme)
1 Scallion, white & green parts, sliced thinly
Kosher salt & black pepper

METHOD:

1. Preheat oven to 350°F. Let chops and butter come to room temp while oven comes to temperature.
2. Make the breadcrumb mixture: In a medium bowl, combine panko, parmesan cheese, herbs and thinly sliced scallion. Toss together with your fingers, so everything is evenly distributed. Cube butter and add to the bowl. Work butter into the breadcrumb mixture with your fingers. You will kind of smear and smooch your way to a wet sand consistency. Set aside.
3. In an oven-safe skillet over medium-high, heat a tablespoon of olive oil until it's shimmering. Pat chops dry and season generously with salt and pepper on both sides. Add seasoned chops to the

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pan and brown on one side, undisturbed, until a nice brown crust forms, about 5 minutes. Flip the chops over and turn off heat from stove.

4. Smear a tablespoon of Dijon mustard on the browned side of each chop, then top with breadcrumb mixture. Gently pat the breadcrumbs down, so they adhere to the mustard.
5. Transfer pan with breadcrumb-topped pork chops into the oven, and roast until the chops are cooked through and the breadcrumbs are golden brown, about 10-12 mins.
6. Remove pan from oven and transfer chops to a plate to rest for 10 mins before serving.