

Crispy Breaded Pork Chops: A Family Favorite

bone-in or boneless pork chops (about 1 inch thick)



OVEN
400°F

TIME
4-5 min

TEMP
145°F

PRINT
Recipe Card

INGREDIENTS

4 bone-in or boneless pork chops (about 1 inch thick)

1 cup all-purpose flour

2 large eggs

1 cup breadcrumbs (preferably panko for extra crunch)

1 teaspoon garlic powder

1 teaspoon onion powder

1 teaspoon paprika

1/2 teaspoon salt

1/2 teaspoon black pepper

1/4 teaspoon cayenne pepper (optional, for heat)

1/4 cup grated Parmesan cheese (optional)

2 tablespoons olive oil or vegetable oil (for frying)

Instructions:

Prepare the Pork Chops: Pat the pork chops dry with paper towels. This helps the coating stick better. Season both sides with salt and pepper.

Set Up Breading Station: In three separate shallow dishes, place the flour, beaten eggs, and a mixture of breadcrumbs, garlic powder, onion powder, paprika, cayenne pepper, and Parmesan cheese.

Bread the Pork Chops: Dredge each pork chop in the flour, shaking off the excess.

Dip it into the beaten eggs, allowing any excess to drip off.

Finally, coat the chop in the breadcrumb mixture, pressing gently to ensure the crumbs adhere well.

Repeat for all chops.

Heat the Oil: In a large skillet, heat the olive oil over medium-high heat. You want enough oil to cover the bottom of the pan.

Cook the Pork Chops: Once the oil is hot, carefully add the breaded pork chops to the skillet. Cook for about 4-5 minutes on each side, or until they are golden brown and cooked through (internal temperature should reach 145°F or 63°C).

Drain and Serve: Once cooked, transfer the pork chops to a plate lined with paper towels to drain any excess oil. Serve hot with your favorite sides!

Nutritional Information (per pork chop, without sides):

Calories: 320

Protein: 28g

Fat: 18g

Carbohydrates: 14g

Fiber: 1g

Sugar: 0g

Cooking Tips:

Pork Chop Thickness: For best results, use pork chops that are about 1 inch thick. Thinner chops may dry out during cooking.

Baking Option: If you prefer a healthier option, you can bake the breaded pork chops. Preheat your oven to 400°F (200°C), place the breaded chops on a baking sheet lined with parchment paper, and bake for about 20-25 minutes, flipping halfway through.

Flavor Variations: Feel free to experiment with different herbs and spices in the breadcrumb mixture, such as Italian seasoning, thyme, or rosemary.

Conclusion:

DIRECTIONS

1. **Prepare the : Pork Chops:** Pat the pork chops dry with paper towels. This helps the coating stick better. Season both sides with salt and pepper.
2. **Set : Up Breeding Station:** In three separate shallow dishes, place the flour, beaten eggs, and a mixture of breadcrumbs, garlic powder, onion powder, paprika, cayenne pepper, and Parmesan cheese.
3. **Bread the : Pork Chops:** Dredge each pork chop in the flour, shaking off the excess.
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17. **Flavor : Variations:** Feel free to experiment with different herbs and spices in the breadcrumb mixture, such as Italian seasoning, thyme, or rosemary.
18. **Conclusion:** These Crispy Breaded Pork Chops are sure to become a staple in your household. With their delightful crunch and juicy interior, they make for a satisfying meal that everyone will love. We hope you enjoy making and sharing this dish with your family! Let us know how it turned out, and don't forget to follow us for more delicious recipes!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-breaded-pork-chops-a-family-favorite/>