

30-MINUTE SUPPER



CRISPY BREADED PORK CHOPS
WITH PARSLEY-CAPER SAUCE

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Serves 4

WHY THIS RECIPE WORKS: A briny, lemony sauce is a good foil for the richness of pan-fried pork cutlets.

1 cup chopped fresh parsley
 $\frac{1}{4}$ cup drained capers
3 tablespoons lemon juice
1½ cups olive oil
Salt and pepper
 $\frac{1}{2}$ cup all-purpose flour
2 large eggs
2 cups panko bread crumbs (see note below)
8 boneless pork chops (3 to 4 ounces each), about $\frac{1}{4}$ inch thick

1. Adjust oven rack to middle position and heat oven to 200 degrees. Place parsley, capers, and lemon juice in blender. With blender running, slowly drizzle in $\frac{1}{2}$ cup oil and blend until smooth and emulsified, about 1 minute. Transfer to serving bowl and season with salt and pepper.
2. Place flour in shallow dish. Beat eggs in second shallow dish. Place bread crumbs in third shallow dish. Pat chops dry with paper towels and season with salt and pepper. One at a time, coat chops lightly with flour, dip them in egg, and dredge in crumbs, pressing to adhere. Transfer cutlets to large plate and let dry 5 minutes.
3. Heat $\frac{1}{2}$ cup oil in large nonstick skillet over medium heat until just smoking. Add half of pork and cook until golden brown and crisp, about 2 minutes per side. Transfer to wire rack set inside rimmed baking sheet and keep warm in oven. Wipe out skillet with paper towels and repeat with remaining oil and pork. Serve, passing sauce at table.

TEST KITCHEN NOTE: Panko, Japanese-style bread crumbs, are extra crunchy.