



Baked Pork Chops



Ingredients:

- 1 ½ cups Panko
- 5 tablespoons vegetable oil
- 3 tablespoons grated Parmesan
- 2 teaspoons dried Italian seasoning
- Kosher salt and freshly ground black pepper
- Four ¾-inch bone-in pork chops (about 2 ¼ pounds)
- Lemon wedges, for serving, optional

Method:

1. Preheat the oven to 450 degrees F.
2. Combine the Panko, oil, Parmesan, Italian seasoning and ¾ teaspoon each salt and pepper in a large resealable plastic bag. Put the pork chops in a large bowl and toss to coat with 1-tablespoon water. Place the pork chops in the bag and shake well to coat, pressing the breadcrumb mixture firmly into the meat.
3. Place the pork chops on a wire rack set on a baking sheet and top evenly with any breadcrumbs remaining in the bag. Bake until the breadcrumbs are dark golden and the internal temperature of the chops registers 145 degrees F on an instant-read thermometer (avoid touching bone), 15 to 20 minutes.
4. Serve immediately with lemon wedges if using.