

## *Kotlet Schabowy (Polish Breaded Pork Chop)*



### **Ingredients:**

- 2 boneless pork chops
- salt and freshly ground black pepper to taste
- ½ cup all-purpose flour
- 2 egg
- ½ cup bread crumbs
- ¼ cup vegetable oil, or as needed

### **Method:**

1. Place pork chops between two sheets of heavy plastic on a solid, level surface. Firmly pound with the smooth side of a meat mallet, turning occasionally, until very thin. Season with salt and pepper.
2. Pour flour onto a large plate. Whisk egg in a wide, shallow bowl. Place breadcrumbs in a separate shallow bowl.
3. Dredge chops with flour. Dip in whisked egg. Coat with breadcrumbs on both sides. Shake off excess coating.
4. Heat oil in a large skillet over medium-high heat. Add breaded chops; cook until golden brown, about 5 minutes per side.