

Fried Pork Chops in Lemon Butter Sauce



Prep time: 10 mins Cook time: 20 mins Total time: 30 mins
Serves: 4

Ingredients:

- 4 thinly sliced center cut pork loin chops
- $\frac{1}{2}$ to $\frac{3}{4}$ cup all-purpose flour
- 1 - 2 large eggs, beaten with 1 tbs. water
- 1 cup unseasoned Panko breadcrumbs
- $\frac{1}{2}$ cup grated Romano cheese
- 1 - 2 tbs. oil for frying
- 1 cup chicken broth, divided
- 1 lemon, sliced
- $\frac{1}{4}$ cup unsalted butter, at room temperature
- salt & pepper to taste

- Directions:
1. Season pork chops with salt and pepper.
 2. Add flour to a shallow dish. Add eggs and water to another shallow dish. Add bread crumbs and cheese to a third shallow dish.
 3. Heat oil in large skillet over med-high heat until shimmering.
 4. Prepare each pork chop while oil is heating up. Dredge chops in flour, then egg mixture then bread crumb/cheese mixture.
 5. Add pork chops to oil and cook for 5 minutes on each side (or until golden brown). Remove from pan and place on paper-towel lined plate.
 6. Clean out skillet and add $\frac{1}{2}$ cup chicken broth and bring to a boil. Add lemon slices and let liquid reduce by half. Turn heat to low and add the remaining broth along with butter.
 7. Add chops back to the pan and coat in the sauce cooking an additional 5 minutes or until fully cooked through. Serve warm.

