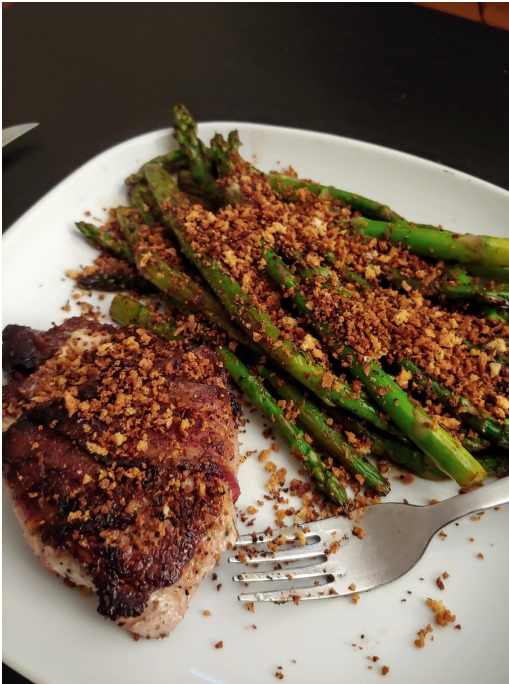


# **PORK CHOP**

# **SALTIMBOCCA**



## **Ingredients**

- ❑ 2 boneless Pork Chops
- ❑ 2 large Sage Leaves
- ❑ 2 slice Bacon/Prosciutto
- ❑ 2 tbsp Panko Bread Crumbs
- ❑ 1 tbsp Olive Oil
- ❑ 1 bunch Asparagus/Broccoli Rabe
- ❑ Juice from ½ Lemon

## **Utensils**

- ❑ Skillet

## **Cooking Instructions**

1. Season both sides of pork chops with salt and pepper
2. Place sage leaf atop each chop
3. Wrap bacon around chops and sage leaves
4. Heat oven to 395°
5. Heat skillet over medium
6. Add crumbs with salt and pepper
7. Cook stirring frequently until golden brown (2-3 minutes)
8. Transfer to bowl
9. Heat oil in skillet
10. Add pork chops, cook for 3-5 minutes/side
11. Heat in oven until at 145° (10 minutes)
12. Transfer pork chops to serving plate
13. Add asparagus to pan
14. Cook until tender (5 minutes)
15. Add lemon juice and cook for additional minute
16. Transfer asparagus to plate and top with bread crumbs