




Butcher's Steak With Leafy Greens Salsa...
Alison Roman
30 minutes




Pork Cutlets With Lemon and Capers
David Tanis
30 minutes



Chicken Paillard With Parmesan Bread Crumbs
Jennifer Steinhauer
40 minutes



Scalloppine With Any Meat
Melissa Clark
10 minutes



Chicken and I
30 minutes

Crispy Pork Chops With Buttered Radishes

By [Alison Roman](#)

YIELD 2 servings

TIME 20 minutes

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These crisp, panko-crusted cutlets are your weeknight answer to tonkatsu or Milanese with a simplified, one-step breading procedure, no eggs or flour required. Thin pork chops, either bone-in or boneless, are seasoned with salt and pepper, then simply pressed into panko bread crumbs before crisping up in a hot, oiled skillet. While any quick-cooking vegetable could be tossed in the brown butter and spooned over the chops, radishes are especially nice for the way they keep their bite even after a trip to the skillet. Whatever you do, don't forget the lemon.

Featured in: [The Crispiest Pork Is Also The Simplest.](#)



Michael Graydon & Nikole Herriott for The New York Times. Prop Stylist: Kalen Kaminski.

Meat, Panko, Pork Chop, Radish, Dinner, For Two, Weekday, Weeknight, Main Course

Mark as **Cooked** | 1,040 ratings ★★★★★

INGREDIENTS

- 2 bone-in or boneless pork chops (rib or loin), cut 1/2-inch thick (about 6 ounces each)
- Kosher salt and black pepper
- 1 ½ cups panko or fresh coarse bread crumbs
- 3 tablespoons canola oil, plus more as needed
- 4 tablespoons unsalted butter
- 2 tablespoons capers
- 1 bunch radishes, with tops on if you like, cut into quarters
- Flaky sea salt
- 1 lemon, cut into wedges

Add to Your Grocery List

[Ingredient Substitution Guide](#)

[Nutritional Information](#)

PREPARATION

Step 1

Season pork with salt and pepper. Place panko in a rimmed baking sheet or baking dish and season it with salt and pepper. Working one at a time, firmly press both sides of each pork chop into the seasoned panko until the chops are evenly and well coated.

Step 2

Heat oil in a large skillet (10 to 12 inches) over medium-high heat; it should evenly coat the bottom of the skillet. If it doesn't, add a bit more oil. Place the pork chops in the skillet and cook until deeply golden brown, like the color of a well-baked croissant, 3 to 4 minutes.

Step 3

Using tongs or a spatula, flip pork and continue to cook until well browned on the other side, too, another 2 to 3 minutes. Transfer pork to a plate, platter or cutting board lined with paper towel and season with salt.


Step 4

Wipe out skillet and return to the stove over medium-high heat. Add butter, letting it sizzle, brown and foam. Add capers and half of the radishes, seasoning them with salt and pepper. Toss a few times, just to wilt the radish greens, if they're still on, and to evenly coat the radishes with the brown butter and capers.

Step 5

Divide pork chops among plates and nestle butter-tossed radishes and capers alongside, plus remaining raw radishes. Sprinkle with a bit of flaky salt and serve

with lemon wedges alongside for squeezing over.




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COOKING NOTES

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Discerning1 | 1 year ago


Use the Japanese trick. At Step 1 spread a little mayo on both sides of the chop and then dip in panko. Panko adheres nicely. Good with fish filets too.

205 This is helpful
- 

Will | 1 year ago


Pork chops (and chicken breasts) can be breaded without using flour and egg to bind the crumbs — it results in a lighter coating of panko, but the crumbs will cling to the meat. Trust me.

The chops in this recipe are fried simultaneously, not one at a time. As long as your oil is hot enough — almost, but not quite, at the smoking point, it will not soak into the breading.

73 This is helpful
- 

India | 1 year ago

You say the greatest disservice one can do to pork chops like these is to "douse them with sauce". I disagree. The most delicious thing on earth that one can do is make pork chop milk gravy from all those delicious cracklings left in the skillet. Poured over a thin pork chop or a hot biscuit - while undoubtedly not very healthy, it's utter ambrosia.

56 This is helpful
- 

Chris Daniels | 1 year ago


Wow this is great and perfect and how amusing to read all the control freaks rewriting the recipe and changing the words! Love lemon squeezed over schnitzel as well!

47 This is helpful
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Alison Roman

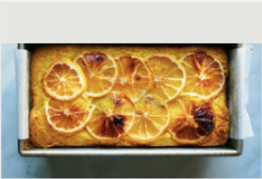
55 minutes



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Alison Roman


40 minutes



Lemony Turmeric Tea Cake

Alison Roman, Alison Roman

1 1/2 hours

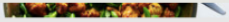


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Alison Roman

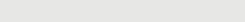
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Ali Slagle

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Amelia Nierenberg, Caroline Fianza

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Ali Slagle


35 minutes




Tian
Gabrielle Hamilton

1 hour, plus resting


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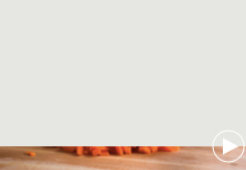
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