

# Baked Breaded Pork Chops Recipe

Prep: 15 mins

Cook: 16 mins

Rest: 5 mins

Total: 36 mins

Servings: 4 servings

Yield: 4 pork chops

Many little tricks ensure that this pork chop recipe is the perfect weeknight meal. From properly seasoning the breadcrumbs, browning the chops on the stove first to create a crispy crust, and then finishing them in the oven to keep them moist and juicy.

Be sure to choose pork chops that are center cut and at least 1-inch thick, as thinner chops will require less cooking time and can easily dry out. You'll know the chops are ready when a meat thermometer inserted in the center reads 145 F. Don't skip the step of reading internal temperature as this is the only real way to ensure you haven't under- or over-cooked your chops.

These pork chops are delicious served with scalloped or mashed potatoes, a chopped salad, roasted carrots, or baked mac and cheese.

## Ingredients

- 1/2 cup all-purpose flour
- 2 teaspoons salt, divided
- 1 large egg, beaten
- 1 cup breadcrumbs
- 1 teaspoon dried parsley
- 1 teaspoon dried oregano
- 1 teaspoon garlic powder
- 1/2 teaspoon freshly ground black pepper
- 2 tablespoons grated parmesan cheese
- 4 boneless center-cut pork chops, about 1-inch thick
- 2 tablespoons olive oil

## Steps to Make It

1. Gather the ingredients. Position a rack in the center of the oven and heat to 425 F.
2. In a shallow bowl, combine the flour and 1 teaspoon salt. Add the egg to another shallow bowl. In a third shallow bowl, combine breadcrumbs, the remaining teaspoon salt, dried parsley and oregano, garlic powder, pepper, and parmesan cheese.
3. Pat the pork chops dry with paper towels.
4. Lightly dredge a chop in flour, then egg, then bread crumbs, being sure to coat all sides.
5. Transfer to a plate and repeat with the remaining pork chops.
6. Heat a large cast-iron or other heavy-duty oven-proof skillet over medium-high heat for 1 minute. Add the oil.
7. When the oil shimmers, add the chops and cook until light golden, 1 to 2 minutes per side.
8. Transfer the skillet to the oven. Roast until a meat thermometer inserted into the thickest part of the chops reads 145 F, 10 to 13 minutes.
9. Remove from the oven and let rest for 5 minutes before serving.

## Tips

You can use any leftovers to make a breakfast hash with peppers, onions, potatoes, and salsa verde, or you can chop them up and sauté them with herb butter to eat on thick crusty sourdough toast with a slice of tomato, sautéed garlicky kale, and some flaky sea salt.

## How to Store

If you have leftover chops, unlikely with this recipe, store them in an airtight container in the fridge for up to five days.