

Kraft
**SHAKE
'N BAKE**

BONUS! RECIPES
& TIPS

STANDARD PREP ON SIDE! 

Rosemary-Dijon Pork Chops

PREP TIME: 10 min. | TOTAL TIME: 40 min. | MAKES: 4 servings

WHAT YOU NEED

- 1 pkt. SHAKE 'N BAKE Original Pork Seasoned Coating Mix
- 1/4 tsp. dried rosemary leaves
- 4 bone-in pork loin chops, 1/2-inch thick
- 4 tsp. GREY POUPON Dijon Mustard

MAKE IT

HEAT oven to 425°F.

SPREAD chops with mustard.

COAT both sides of each chop with coating mixture.

BAKE in foil-lined pan 15 min. or until done (145°F).
Let stand 3 min. before serving.

MORE WAYS TO SHAKE IT UP!

Crispy Pork Tenderloin

COAT 1 lb. pork tenderloin with coating mix, then **BAKE** in 450°F oven 25 min. or until done (145°F).
Let stand 3 min. before slicing.

Parmesan Pork Chops

MIX 1/4 cup grated Parmesan with coating mix, then use to coat and **BAKE** pork chops as directed on package.

For complete nutrition visit kraftrecipes.com