

Mustard Crusted Pork Chops

Ingredients:

- 2-3 T. oil
- 8-10 boneless pork chops (*about 1/2 inch thick*)
- seasoned salt, to taste
- pepper, to taste
- 1 c. bread crumbs
- 2 clove garlic, minced (*or use 2 t. garlic powder*)
- 4 T. mustard (*I like to use Dijon but any mustard will work*)
- 2/3 c. Parmesan cheese, grated
- 4 T. chives, chopped

Directions:

Preheat oven to 375.

Grease a large baking sheet and set to the side.

Heat the oil in a large skillet over medium-high heat.

Sprinkle the salt and pepper on the pork chops.

Brown the pork chops in the hot oil and transfer to the greased baking sheet.

Combine breadcrumbs, garlic, mustard, Parmesan and chives in a small bowl.

Spoon about 2-3 tablespoons of the crumb mixture onto each pork chop. *Lightly press down with the back of the spoon.*

Bake for 20-30 minutes or until the pork chops are cooked through.

Serve **HOT!**.