

# Breaded Pork Chops

## Ingredients:

- 2/3 c. bread crumbs
- 2 t. seasoned salt or garlic salt
- 1 t. black pepper
- 8 boneless pork chops, 1/4 inch thick
- 1 c. flour
- 4 eggs, lightly beaten
- 4 t. olive oil

## Directions:

Place breadcrumbs in a shallow dish.

Sprinkle salt and pepper over both sides of pork chops.

Place flour in a shallow dish; put beaten eggs in another shallow dish.

Dredge chops in flour, then dip in eggs, and then in breadcrumbs.

Heat the oil in a large skillet, add pork chops and cook for 2-3 minutes each side, or until lightly browned.

Serve with [Baked Sweet Potatoes](#) or [Super Yummy Caulitaters](#) and a [green veggie](#)!