

INGREDIENTS FOR 4 SERVINGS



Syrah



Porter

- 4 Prairie Fresh® Bone-In Pork Chops, ½" to ¾"
- 1/3 Cup Grated Parmesan Cheese
- 1/3 Cup Italian Seasoned Bread Crumbs
- ½ Teaspoon Black Pepper
- 1 Teaspoon Garlic Salt
- 1 Tablespoon Olive Oil
- 1 Tablespoon Worcestershire Sauce



PREPARATION

Preheat oven to 350°.

In a shallow bowl add dry ingredients and mix to combine. On a plate, mix together the Olive Oil and Worcestershire. Press the pork chop into the wet ingredients and then dredge into the dry ingredients, coating both sides.

Place the pork chops on a baking sheet prepared with cooking spray or on a roasting rack in a baking pan. Bake for 40 to 45 minutes or until internal temperature reaches 145° to 160°.