

Pork Milanese



A client favorite, this easy dinner is on the table in less than 15 minutes

Serves 4

1c all~purpose flour		salt and pepper
3 eggs, beaten	1/2c Parmesan cheese, grated	canola oil, for frying
1 1/2c Panko bread crumbs	4 boneless pork chops	

Place pork between layers of plastic wrap and pound into 1/4" thick cutlets.

Place flour and beaten eggs into separate zip~lock bags and in third zip~lock place Panko and Parmesan cheese. Heat canola oil in large skillet.

Season pork cutlets with salt and pepper and place one in flour bag. Shake well, remove from flour and place in egg bag. Shake well, remove and place in Panko bag. Shake well. Remove from bag and place in hot oil. Repeat process with remaining pork cutlets but do not crowd into skillet. Cook pork in batches, as necessary.

Sauté pork on both sides until golden brown and crispy, about 3 minutes per side. Remove pork from skillet and place on paper towels to drain.

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The Meijer logo consists of the word 'meijer' in a bold, lowercase, sans-serif font. The letters 'i' and 'j' are blue, while the other letters are red.

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