



sarsiado

NIBBLEDISH CONTRIBUTOR

Ingredients

1 lb of pork chops
2 cups of panko bread crumbs
1 egg
1 cup of flour
5 cloves of garlic
2 vine ripe tomatoes
1 large red onion
1/3 cup soy sauce
olive oil
salt
pepper

Instructions

panko chops

clean and pat dry the pork chops, if you prefer, remove from bone for faster cooking time.

put flour, whisked egg, and panko into three separate flat bowls.

dredge the pork chops into the flour mixture, followed by the egg wash and finally the panko breadcrumbs. repeat in this order for all the pork chops.

in a medium frying pan, fill with enough olive oil to fill about a quarter of an inch from the bottom of the pan. set it to medium.

fry the pork chops for 3 minutes on each side or until bread crumbs have a golden color and crispy texture. (cooking time will vary with the thickness of meat). set aside and pour the oil reserving about 2 tablespoons.

Veggie Medley

smash and finely chop the garlic cloves

dice both the onion and tomatoes and mix in a bowl and let sit for about 10-15 minutes. it would be best to do this while the pork chops are cooking

with the same pan, bring up the heat to medium again and add the garlic, onion and tomatoes and stir until the oil coats the mix and scrape the bottom of the pan for all the extra flavors! pour the soy sauce and stir until it's distributed evenly. add salt and pepper to taste.

lower the heat and cover and simmer for 10 minutes

i serve it separately from each other so people can enjoy the crispiness of the pork chops balanced with the smoothness of the vegetables. it is great served with rice.