

Crunchy Pork Chops

with Summer Squash Slaw & Roasted Potato Wedges

In this summer recipe, we're serving up a very special treat: crunchy, panko-breaded pork chops. Coating the pork chops in breadcrumbs adds incredible textural contrast. (The breading crisps up in the pan, turning a toasty golden brown.) But it also helps to seal in the rich juices of the chops, resulting in unbeatable succulence. On the side, we're serving a cooling, creamy, garlic-lemon aioli to spoon over top. The result is a uniquely delicious take on the traditional pork chop dinner.



Ingredients

- 4 Boneless, Center-Cut Pork Chops
- 1 Cup Panko Breadcrumbs
- 1 3/4 Pounds Russet Potatoes
- 1 Clove Garlic
- 1 Lemon
- 1 Summer Squash
- 1 Zucchini
- 1 Bunch Basil

Knick Knacks

- 1/4 Cup Mayonnaise
- 1/4 Cup All-Purpose Flour
- 1/4 Cup Dijon Mustard

Makes 4 Servings

About 700 Calories Per Serving

Cooking Time: 25 to 35 minutes



1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Cut the potatoes lengthwise into 1-inch-wide wedges. Peel and mince the garlic; using the flat side of your knife, smash until it resembles a paste. Quarter and deseed the lemon. Cut off and discard the ends of the squash and zucchini, then cut into 2-inch-long matchsticks. Pick the basil leaves off the stems; discard the stems.

2



Roast the potatoes:

Place the **potatoes** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange the seasoned potatoes, skin sides down, in a single, even layer and roast 26 to 28 minutes, or until browned and tender when pierced with a fork. Transfer to a serving dish.

3



Make the aioli:

While the potatoes roast, in a small bowl, combine the **garlic paste**, **mayonnaise**, **¼ of the mustard** and **the juice of 2 lemon wedges**; season with salt and pepper to taste.

4



Make the slaw:

While the potatoes continue to roast, in a medium bowl, combine the **squash**, **zucchini**, **all but a pinch of the basil** (tearing the leaves just before adding), **¼ of the aioli** and **the juice of the remaining lemon wedges**. Toss to thoroughly combine and season with salt and pepper to taste. Transfer the slaw and the remaining aioli to 2 separate serving dishes.

5



Bread the pork chops:

While the potatoes continue to roast, place the **breadcrumbs** and **flour** in 2 separate medium bowls; season with salt and pepper. In a third medium bowl, whisk together the **remaining mustard** and **3 tablespoons of water**. Pat the **pork chops** dry with paper towels; season with salt and pepper on both sides. Working 1 at a time, coat the seasoned pork chops in the flour (shaking off any excess), then dip in the **mustard mixture** (letting the excess drip off), then coat in the breadcrumbs (pressing down firmly so the breadcrumbs adhere). Transfer the breaded pork chops to a plate.

6



Cook the pork chops & serve your dish:

In a large pan (nonstick, if you have one), heat a thin layer of oil on medium until hot. Once hot enough that a few breadcrumbs sizzle immediately when added to the pan, add the **breaded pork chops**. Cook 4 to 6 minutes per side, or until golden brown and cooked through. Transfer to a paper towel-lined plate and season immediately with salt and pepper. Transfer to a serving dish. Garnish the **slaw** with the **remaining basil**. Serve the **cooked pork chops** with the slaw, **roasted potatoes** and **remaining aioli** on the side. Enjoy!