

# Parmesan-Crusted Pork Chops

Recipe courtesy Giada De Laurentiis

Prep Time: 15 min  
Cook Time: 12 min  
Level: Easy  
Serves: 4 servings



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## Ingredients

- 2 large eggs
- 1 cup dried Italian-style bread crumbs
- 3/4 cups freshly grated [Parmesan](#)
- 4 (1/2 to 3/4-inch thick) center-cut pork [loin](#) chops (each about 10 to 12 ounces)
- Salt and freshly ground black pepper
- 6 tablespoons olive oil
- Lemon wedges, for serving

## Directions

[Whisk](#) the eggs in a pie plate to [blend](#). Place the bread crumbs in another pie plate. Place the cheese in a third [pie plate](#). Sprinkle the pork chops generously with salt and pepper. Coat the chops completely with the cheese, patting to adhere. Dip the chops into the eggs, then coat completely with the bread crumbs, patting to adhere.

Heat 3 tablespoons of oil in a very large skillet over medium heat. Add [pork](#) chops, in batches if necessary, and cook until golden brown and the center reaches 150 degrees, about 6 minutes per side. Transfer the chops to plates and serve with lemon wedges.

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**Pairs well with Pinot Noir**