



## Recipes

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### Breaded Pork Chops with Balsamic Greens

Serves 6

#### Ingredients:

6 Mission® 6" Heat Pressed Flour Tortillas (10400)  
(makes 1 3/4 cups crumbs)

1/2 tsp. Oregano

1/2 tsp. Basil

1/2 tsp. Thyme

2 tsp. Lemon Peppers

1/4 tsp. Marjoram

1 Egg , beaten

4 - 2" thick Pork Chops

Vegetable Oil

Salt and Pepper to taste

6 oz. Baby Greens

Balsamic Vinegar

#### Directions:

1. In a food processor, add the tortillas and process into very fine crumbs (like flour). Add oregano, basil, thyme, lemon pepper and marjoram. Process for a few more seconds.

2. Sprinkle pork chops with salt and pepper and dip in beaten egg. Then dip in tortilla flour. In a frying pan, heat oil (about 1 Tbs. Per chop) and cook pork chops about 5 minutes per side.

3. To serve, top with an array of greens and drizzle with good quality balsamic vinegar.