



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.