

## GUASTELLO'S VILLAGE MARKET

# Pork Milanese with Creamy Caper and Lemon Sauce

---

Serves 6-8

Ingredients:

### Creamy Caper and Lemon Sauce

2/3 cup mascarpone cheese or cream cheese, room temperature

3 tbl. mayonnaise

¼ cup whole milk

¼ cup capers, drained and chopped

1 lemon, zested

1 tbl. fresh chopped flat-leaf parsley

¼ tsp. salt

¼ tsp. freshly ground black pepper

### Pork Milanese

¼ cup all-purpose flour

½ tsp. salt, plus more for seasoning

½ tsp. freshly ground black pepper, plus more for seasoning

2 large eggs, lightly beaten

1 cup seasoned Italian bread crumbs

3 tbl. vegetable oil

6 thin-cut pork chops

For the Creamy Caper and Lemon Sauce: Combine the mascarpone and mayonnaise in a medium bowl. Slowly add the milk, stirring as you go, until all the milk is incorporated. Add the remaining ingredients. Stir to combine. Set aside.

For the Pork Milanese: Combine the flour and the ½ tsp. salt and pepper in a shallow dish and stir together. Crack the eggs into another shallow dish and beat until combined. In a third shallow bowl, place the bread crumbs. Season the pork with salt and pepper. Dip the pork, 1 at a time first in the flour, then the eggs, then the bread crumbs. Warm the vegetable oil in a large skillet over medium heat. When the oil is hot place the breaded pork in the pan. Cook until golden and cooked through, about 4 to 5 minutes per side. Transfer the pork to a serving platter and serve with the sauce alongside.

Cook's Note: The sauce is better if made ahead and the flavors allowed to meld.

*Credit: Giada De Laurentiis*