

## GUASTELLO'S VILLAGE MARKET

# Shake & Bake Pork Chops with Mustard Sauce

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Serves 4

### Ingredients

1 1/4 cups panko (Japanese breadcrumbs)  
3 tablespoons olive oil  
1/2 teaspoon dried oregano  
1/2 teaspoon dried parsley  
1/4 teaspoon garlic powder  
1/4 teaspoon onion powder  
2 1/4 teaspoons kosher salt, divided  
1 1/8 teaspoons freshly ground black pepper, divided  
4 (1/2-inch-thick) bone-in pork loin chops  
2 tablespoons butter  
1 large shallot, minced  
1 cup reduced-sodium chicken broth  
1/4 cup Dijon mustard  
2 tablespoons heavy cream  
2 teaspoons fresh lemon juice  
1 tablespoon chopped fresh flat-leaf parsley

### Instructions:

Preheat oven to 425°. Stir together first 6 ingredients, 2 tsp. salt, and 1 tsp. pepper in a bowl. Transfer mixture to a 1-gal. zip-top plastic freezer bag.

Sprinkle pork chops on both sides with remaining 1/4 tsp. salt and 1/8 tsp. pepper. Place 2 chops in breadcrumb mixture and shake to coat well. Place chops on a wire rack on a baking sheet. Repeat with remaining chops.

Bake at 425° for 15 minutes; turn chops over and bake 10 more minutes or until a meat thermometer inserted in thickest portion registers 155°. Let stand 5 minutes.

Melt butter in a medium skillet over medium heat. Add shallot, and sauté 3 minutes or until softened. Increase heat to medium-high; add broth and bring to a boil. Boil 1 minute. Stir in mustard, cream, and lemon juice, and cook, stirring occasionally, 2 to 3 minutes or until sauce is slightly thickened. Stir in chopped parsley. Serve immediately with pork chops.

***Credit: myrecipes.com***