

Joe's Pork Piccata





Instructions

1. Spread the bread crumbs on a plate. Dredge the pork chops, one at a time, in the crumbs to lightly coat. Season the chops on both sides with salt and pepper.
2. Place 1 tablespoon of the butter and 1 tablespoon of the olive oil in each of 2 medium nonstick skillets and heat over medium heat until hot. Place 4 chops in each skillet, without overlapping, and cook for 3 to 4 minutes on each side, until golden. Do not overcook. Halve the lemon and squeeze the juice into the skillets over the chops. Add 2 tablespoons capers to each pan, stir to combine, and cook just until heated through. Remove the pans from the heat.

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